


MARCH 30, 1957

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# THE NATIONAL *Provisioner*

VOLUME 136 MARCH 30, 1957 NUMBER 13

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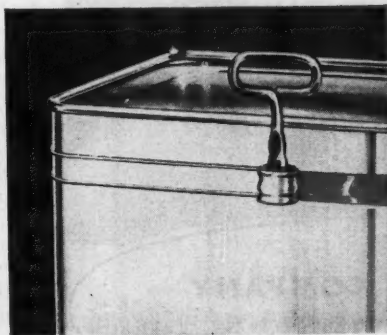




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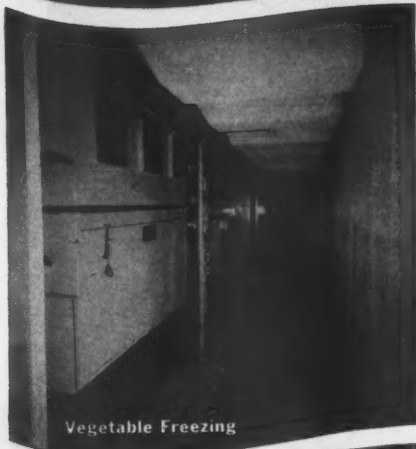
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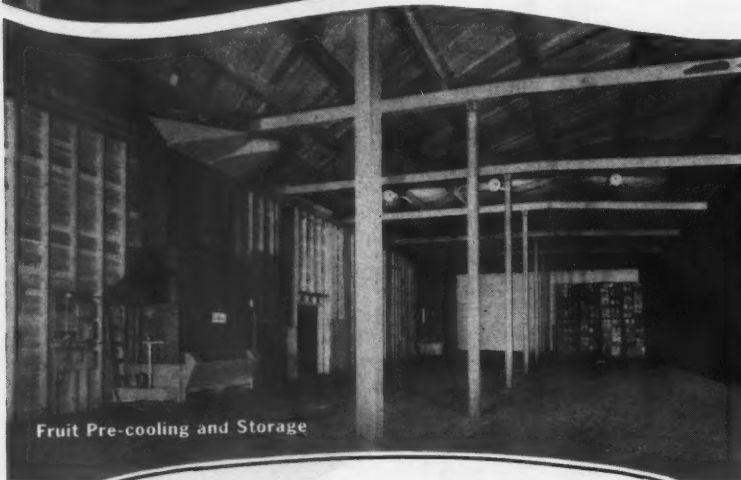
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## LETTERS

President H. W. Jameson, David Davies, Inc., Columbus, has sent the following letter to Ohio Senators and Representatives and other Congressmen interested in humane slaughter legislation (with a forward pass to the The National Provisioner):

SENATOR HUMPHREY:

We note, according to THE NATIONAL PROVISIONER, what looks like an avalanche of alleged humane bills, directed to force more humane methods of animal and poultry slaughter by packers through legislation rather than any practical method of accomplishing the job.

What meat packers cannot understand is why, in view of the fact that the treatment animals get at the packinghouses is heavenly compared with what they endure before time for slaughter, no crusade is on to alleviate their suffering on the farms and in serum plants, which is atrocious to say the least.

Why not pass a law to demand anesthetics when hogs, lambs and calves are castrated? Another inhumane act is the branding of cattle and calves with red-hot irons. What hogs take in serum plants so that other hogs may live, is nothing less than horrible vivisection.

The modern way of castration is by crushing the testicles with pinchers, which looks far worse than the knife and these poor creatures get no consideration because it would cost the farmer money to buy anesthetics. Still there is nothing the animals can do about it.

There must be serum plants in Minnesota where you can watch the vivisection and notice they leave enough blood in the animal to get it alive to the packinghouse, which is usually next door.

Minnesota like Michigan is a well-known tourist and fur producing state, so I am sending a copy to Representative Martha Griffith on the subject since she also has one of these bills. Perhaps you may become interested in a bill to humanize the cruel trapping of fur animals with spring traps and leaving them in misery at the convenience of the trapper, also the hooking of live bait and fish and other things in my letter to her.

Since food animals in packing plants are dispatched swiftly through the most humane means known, except those that need follow a religious ritual, all of these bills have a political odor rather than humanitarian to the nose of at least one meat packer.

H. W. JAMESON

# News and Views

## THE NATIONAL PROVISIONER

VOL. 136 No. 13

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### Axe for a Headache?

If meat packing (and even the whole food industry) is ill today—and many competent observers believe this to be the case—let us make sure that the volunteer doctors do not treat the trouble symptomatically and purge and bleed the patient to death. We can even see a danger that certain physicians would like to treat irksome but normal growing and changing pains with an axe.

Strong forces are acting and reacting in the food industry from the farm to the retail store. Some of the lines which used to mark off the different sectors of the food field have been crossed and recrossed; both small and large companies are being exposed to competitive pressures which are novel and disconcerting. While costs have been rising, the ability to pass those increased costs along to retailers and consumers appears to have diminished. The power to maintain company identity on heavy tonnage items—which has never been strong—has been weakening in the face of mass purchasing and standardized marketing.

While every packer can make his own catalog of industry ills, and a longer and better one, we do suggest that he break his list into at least three (and perhaps more) categories: 1) Troubles of my company which management can cure by its own action; 2) Troubles which I share with my fellow packers and which might be helped by collective action and cooperation, and, finally, 3) Troubles which might be alleviated by legislation or other government action.

We believe the third classification should be mighty small (or non-existent) and should not include those problems which are either incurable or are inherently a part of the hazard of doing business in the meat field.

Asking Congress or a regulatory agency to solve some of the industry's problems is not going to help very much; it will only make some difficulties worse.

**State Meat Inspection** is assured in Idaho. HB-68, providing for the establishment of a meat inspection service in that state, has been signed by Governor Robert E. Smylie. The bill was backed by Idaho members of the Western States Meat Packers Association and several producer groups.

In Kansas, there will be no new statewide inspection service in the next biennium despite valiant efforts by the Kansas Independent Meat Packers Association, but KIMPA already is looking ahead to the 1959 legislature. House Bill No. 331, which would have established a mandatory, state-supported inspection service, died last week when the House "struck" its calendar for this session. Another KIMPA-backed bill died earlier in Senate committee.

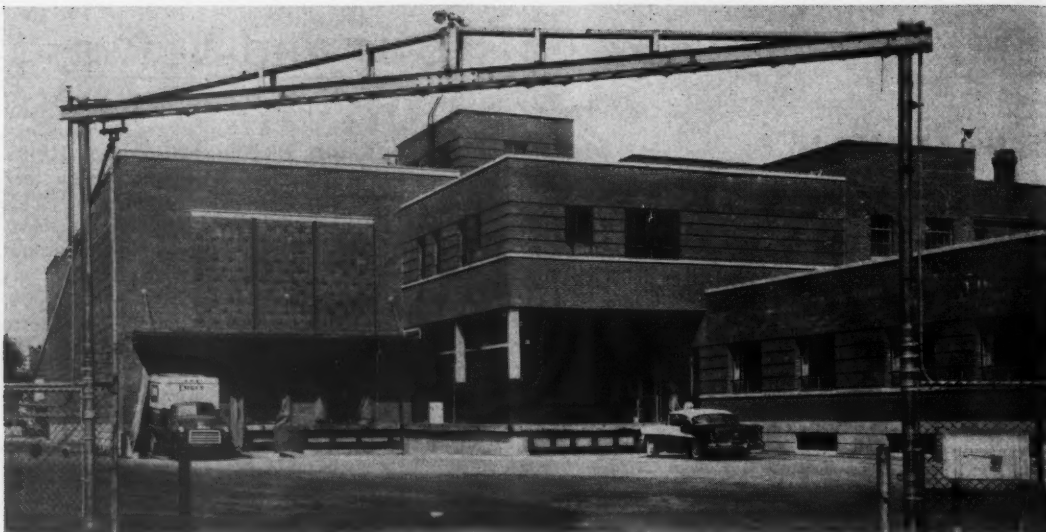
The 1957 legislative efforts of the young Kansas association will be diagnosed at the group's first annual meeting on Sunday, April 7, at the Broadview Hotel in Emporia. The morning session will be devoted to a discussion of "Wage and Hour Problems" by G. Truman Hall, investigation supervisor, wage and hour division, U. S. Department of Labor, Kansas City, Mo. Guest speaker at the luncheon session will be John A. Killick, executive secretary of the National Independent Meat Packers Association. The legislative report and election of officers will take place during the afternoon session.

**New President** of the Georgia Independent Meat Packers Association is James Beavers, jr., Beavers Packing Co., Newnan, Ga., formerly vice president of the organization. He succeeds Robert Redfearn, Redfearn Sausage Co., Atlanta, who served two terms as president. Other GIMPA officers elected at the group's annual meeting in Atlanta are: vice president, Charles Robbins, Robbins Packing Co., Statesboro; secretary, Lee Newton, T & T Packing Co., Macon, and treasurer, George Rogers, Rome Provision Co., Rome. Approximately 100 representatives of 65 Georgia firms attended the meeting in the Dinkler Plaza Hotel. Harry Faucette, general meat buyer for Colonial Stores, Inc., spoke on "A Look Into the Future of the Retail Meat Business." He told the group that "the surface has not even been scratched yet" in the ways in which the meat industry can improve its product. Faucette cited better trimming, prepackaging and partial pre-cooking of meat as some of the ways in which consumers' needs are being met.

**A 15-Month** extension of the present 52 per cent corporate tax rate was voted by the Senate this week after a proposal by Senator Fulbright (D-Ark.) to cut the rate for small corporations was defeated in a 52-to-53 roll call tally. The tax was scheduled to drop to the pre-Korean War rate of 47 per cent on April 1. The extension of the higher rate to June 30, 1958, would yield \$3,700,000,000 of additional revenue, most of which has already been counted in the budget by President Eisenhower. The President, in his press conference this week, struck back at Congressional demands for cuts in his proposed \$71,800,000,000 budget for the next fiscal year. "It's futile," he said, to think the U. S. can maintain its foreign and domestic programs and cut the budget severely.

**Attempts To Escape** from FTC to USDA regulation by chain store organizations, as exemplified by the motion filed by Food Fair Stores with the Federal Trade Commission, will be the subject of a meeting in Washington on April 3, according to Blaine Liljenquest of the Western States Meat Packers Association. Trade association executives in the food distribution field are expected to attend.





NEW ADDITION, which has virtually doubled plant space, contains order filling, freezer and office facilities.

## Emge Adds To Ease Pinch, Aid Production

**W**E needed the extra room to be able to move and to service accounts properly," said Oscar Emge, president, in describing the reason for the expansion program recently completed at the Emge Packing Co. plant in Anderson, Ind. The two-story structure, which was added to one side of the building, has virtually doubled the space in the plant, giving it a total floor area of 150,000 sq. ft. This is the second addition made at the plant since it was acquired by Emge Packing Co. of Ft. Branch, Ind. in 1949.

The new section houses on the second floor an enlarged pork cutting operation and a sharp freezing holding cooler. On the first floor is a product holding and order assembly cooler and expanded packaging and smoking facilities are located on the basement level.

This expansion was made necessary by the increased slaughtering rate at the plant which now approximates 8,000 hogs and 800 beef per week. With this dressing rate the former facilities were inadequate in meat freezer-storage capacity and for economical order assembly and packaging, Emge explained.

The 72 x 100 ft. sharp and holding freezer has a capacity of 3,000,000 lbs. The room is refrigerated by a 50-ton Vilter floor unit and a bank of coils located in the center. When product is moved into the room for freezing, the temperature is pulled

down to  $-25^{\circ}$  F. and, after freezing, the room is held at  $0^{\circ}$  F. The two-in-one role played by the freezer is adapted to the plant's operations since freezing is confined, for the most part, to peak slaughter periods while the need for low temperature extends through the year as the firm utilizes its own accumulation or holds frozen purchased product, asserts John Chaille, general manager. It was decided that it would be more economical to use the whole room as a blast freezer during the relatively short period of about three months than it would be to build separate facilities that would be inoperative during much of the year. Furthermore, use of a separate blast freezer would have required extra handling of the prod-

uct as it was moved into the blast freezer and then to the holding freezer.

The freezer has an 18-ft. ceiling which permits the company to take full advantage of the cube of the room to utilize industrial lift trucks in handling product. Some products, such as hams, are placed loose in slatted wooden holding bins and the bins are then stacked four high. These bins are placed on racks that have 2-in. circulation channels to aid air movement. Furthermore, hardware cloth of about 2-in. mesh is placed in the center of each bin load from the top to the bottom. This facilitates air movement through the load.

Hams are individually wrapped in freezer paper or their bin is covered

EXAMINING NEW bacon and frankfurt packages are Oscar Emge, Donald Elpers, Roger Elpers and Robert Symonds. Packages feature rotating platter display in full color.







**A BUFFER ZONE**, adjacent to packaging section, equipped with direct expansion coils and overhead rails, holds product to be packaged and prevents disruption in packaging production.

with the paper, according to how long the product will be in storage. Butts and bellies are wrapped in freezer paper and stored in freezer cartons which have large breather holes on both ends for air movement. They are loaded on skids according to a predetermined pattern. The coils within the freezer are defrosted with hot gas. The pillars in the room are protected with welded stainless steel sheeting.

An industrial lift truck moves product and stacks it. The use of bins and standardized skid loads permits easy inventory control, reports Chaille.

The product holding and order assembly cooler on the first floor has several interesting features. The order assembly conveyor, which runs along one wall of the 120 x 70 ft. cooler, has several powered and several idle sections. The idle sections are located at the product loading stations while the powered sections bridge the space

between the stations. The arrangement helps the order filler to work unhurriedly and, at the same time, limits manual movement of cartons to a slight forward push which places them on a powered section.

Order assembly starts at the box stitching machine where the head clerk organizes the orders in proper dropoff sequence and indicates the number of fibreboard containers needed. The order and containers then move past the various stations beginning with fresh meat, then the stick sausage products and finally past the cartoned items such as sliced bacon, lard, etc. The order is check weighed and then the fibreboard shipping cartons are machine strapped and continue via conveyor directly into the truck. In this method of order assembly the cartons never leave the roller conveyor and continue in uninterrupted flow into the truck.

The loading dock has three truck

stalls that are flush with the building and equipped with canvas expandable type housings that drape around the frame of the truck as it is being loaded. The product is under refrigeration protection during the loading operation. With prepackaged items any temperature rise during shipping contributes to sweating and possible spoilage; extension of refrigeration to loading minimizes this.

The holding-order assembly cooler is divided into two functional sections. One side of the room is equipped with a series of overhead rails on which stick sausage items are held. These rails, in turn, interconnect with seven spurs that terminate at the order assembly conveyor. The area immediately next to the conveyor is used to hold skid lots of boxed items and the bin and truck lots of fresh product. This functional division, which is possible only where there is ample floor area, permits an orderly movement of product to the loading stations in freshness sequence and with minimum handling. Sausage stick products are not removed from the cages, until they are to be placed in the order. Likewise, the cartoned items are handled only when they are placed on the conveyor as part of an order. This elimination of



**ORDERS ARE** assembled on roller-type conveyor composed of live and dead sections. At bottom orders are loaded into truck after check scaling and machine banding.



**INTERIOR SHOT** of new office wing shows general accounting section. Glass enclosed private offices are to the right. First aid facilities are located here also.



HIGH SPEED bacon line has built-in packaging stations which facilitate product handling.



ASSEMBLED BACON units are overwrapped at end station and go to cooler on skids.



IN FRANKFURT PACKAGING section peelers discharge onto belt. Product flow is directed to tote boxes used as holding trays at four package forming stations along belt.

double handling of product has increased the efficiency of order assembly as much as the conveyORIZED order filling sequence, states Bob Symonds, plant superintendent. While

no comparative figures are available, he estimates the new techniques have improved order assembly efficiency by 70 per cent.

Rails from the beef cooler extend

to the loading dock so that the beef is stowed in sequence.

The loading section of the conveyor can be extended to cover any of the three truck stalls by means of portable legs.

The holding-assembly cooler is refrigerated with fin type coils installed in 12 banks running the length of the cooler. These coils are equipped with drip pans and defrosted by hot gas.

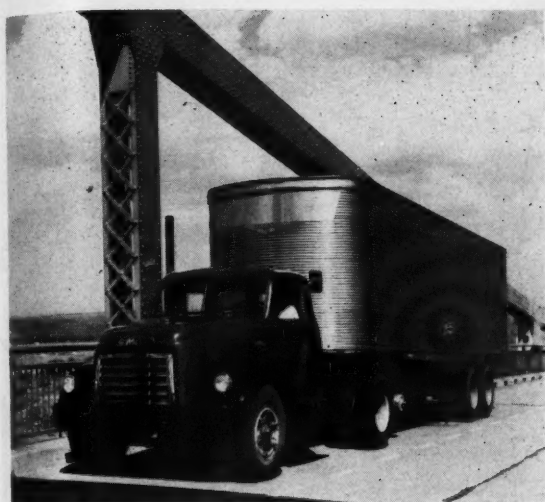
In the new basement the firm has installed its packaging department along with a bacon conditioning cooler and an a smoked meat buffer holding section. On this level the firm has installed three Julian smoke-houses with a capacity of 40,000 lbs. The houses, which are monitored by Foxboro controls, carry product through the entire processing cycle. Smoke is generated in Buffalo units.

After fast chilling, the tempered smoked meats are moved into the buffer holding area which is adjacent to the various packaging lines. The buffer zone is used for orderly arrangement of meats which are to be packed so as to assure a continuous packaging operation. Rail spurs lead from this section to the bacon, frank, ham and butt wrapping stations.

The bacon line is equipped with a high-speed Anco slicer and pack-off conveyor. The line has an output of 2,300 lbs. of sliced bacon per hour. Nine check scalers make weight with the aid of Exact Weight scales and arrange the slices on the bacon board. One operator tends the machine, another guides the groupings onto the automatically fed board and ladles off the ends for a third operator to pack. The shingled bacon on boards is overwrapped with a clear cello on a Packaging Machinery unit and packed into fibreboard shipping containers which are placed on skids for movement to the holding cooler.

The firm devised its own line for frankfurt packaging. Three Ty-Linker peelers, which are attended by two operators, discharge peeled sausage directly onto a wide belt conveyor with sides lipped to retain the frankfurts. Four package forming stations are located along the belt; each has a metal tote box next to the conveyor. The tote box is set at an angle so that the product always moves down within it in easy reach of the packaging operator. As her tote box is emptied, the operator moves a deflector bar across the conveyor belt and the bar directs the oncoming links into her box. A sloped metal chute guides the links directly into the box. When her box is filled the

[Continued on page 29]



# Armour's Emond Urges Owners of Private Trucks to Obey ICC Rules

**P**PRIVATE truck owners who fail to comply with safety regulations of the Interstate Commerce Commission were likened to a bunch of boy hot-rodders with no regard for life or property by E. J. Emond, director of automotive safety for Armour and Company, Chicago.

This is one area in which the men—those who are mature enough to live by rules, even though they are sometimes irksome—can separate themselves from the irresponsible boys, Emond told the members of the Private Truck Council at their recent meeting in St. Louis, Mo.

Emond pointed out that the authority of the ICC was extended into the truck field because there was a need for federal regulation of private truck owners to promote safe operations and to set up regulations governing qualifications for drivers and maximum hours of service, as well as equipment standards for motor vehicles.

Emond cited three examples of "how truck owners commit murder": One was a tractor semi-trailer accident in 1955 on Nob Hill in San Francisco in which the driver and six pedestrians were killed because parts of the emergency brake were missing, brake linings were worn to the rivets and the air hose was worn and burned; another was a case in which a driver yielded to fatigue after a week's round trip with insufficient rest, killing himself and destroying truck and cargo (his log was falsified but had been accepted by his employer); and the third was a case in which a fire engine was sideswiped and two firemen killed by an unqualified and unlicensed truck driver with a criminal record.

"Many of us," he said, "whether we operate large or small fleets have

taken all possible steps to insure safe operation of our vehicles. We have equipped our trucks in conformity with safety standards and observe commission regulations with respect to the hours a driver can be permitted to remain on duty.

"However, recent statistics compiled by the ICC show that of 2,626 vehicles owned by private carriers, which were checked, 1,545 drivers failed to show valid doctors' certificates, 796 did not maintain drivers' logs as required, 110 vehicles were found to have faulty steering mechanisms and the service brakes of 143 power units and 59 trailers were defective. The brake tubing and hose on 186 power units and 260 trailers were defective also. These figures are appalling because the braking systems are the only means of bringing a vehicle to a safe halt and preventing many accidents."

Emond reported that 553 stop lights on power units and 250 on trailers were found to be inoperative; 468 tail lights on power units and 113 on trailers were not working. These are small items which can be discovered and repaired easily and yet, can be a cause of a serious accident if left unattended.

He pointed out that the human element, a fatigued driver, is a dangerous hazard to highway safety. A survey by the Bureau of Public Roads revealed that 16.3 per cent of the drivers of private carrier trucks were on duty 16 or more hours without adequate rest; 12.5 per cent, 18 hours or more, and 10.2 per cent, 20 hours or more. He asserted that by requiring drivers to keep up their logs in duplicate, and retaining the originals in their files, the carriers can help the ICC enforce hours of service regulations. These records show hours on

duty and hours of driving of each driver and were designed to meet the needs and reflect these operations.

All accident reports should be completed and analyzed carefully by qualified personnel to ascertain the cause of each accident so that proper and practical steps can be taken to eliminate them.

Although the volume of business handled by private trucks justifies constant use of vehicles, Emond said, it does not justify the use of such equipment unless it is maintained in safe mechanical condition. The number of accidents in which any given vehicle is likely to be involved depends upon its exposure to conditions. The number of miles a vehicle is operated in a given period, the roads over which it is operated, and traffic density on such roads are important factors in accident frequency. Since every state has laws regulating speed, brakes, lights, etc., it is up to the ICC to bring uniformity out of these so that all trucks are regulated equally. The ICC, therefore, has provisions for placing flares and fuses to protect a disabled vehicle, for caution in replenishing fuel, for standard clearance marker lights, a standard test for brake performance, for emergency equipment and accident reports. Emond continued:

"We do not need the ICC to tell us it is dangerous to permit individuals who are not in good physical condition to drive or operate trucks over the highways where traffic is heavy and exposure to accidents is great, but we do need the ICC to give us a yardstick by which we can measure whether a man is physically capable of handling a truck under all the different circumstances and conditions he will meet on the road. We can thus know that when a driver





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has been given a physical examination by a registered physician, and has been passed as physically fit by ICC standards to drive a vehicle, we can put him in the cab of a truck and let our conscience rest. We know if he drives only the time allotted by the ICC, he will not become so fatigued as to doze off into a permanent sleep; we know that if the truck has been inspected and passed as properly equipped and maintained by ICC standards, we can be reasonably sure that we have done our duty to our fellow men and can never be branded as murderers because of blind laxity and failure to comply with ICC regulations in allowing unfit vehicles driven by unfit men on the road."

In conclusion Emond advised the private truck owners to assume the responsibility of complying with ICC rules to eliminate the causes of needless motor vehicle accidents.

### Glaser's Asks Public To Start 'Do-Buy' Campaign

Glaser's Provisions Co., Inc., Omaha, has appealed for public support to overcome "a massive boycott against Glaser's products" being encouraged by the United Packinghouse Workers of America, Local 170. Firm and union have been involved in a dispute since December.

Letters to a cross-section of Omaha residents were signed on behalf of the company by Mrs. Fred Glaser, wife of the president. He is hospitalized because of a heart attack.

Many grocers have stopped doing business with Glaser's because of the boycott but some "won't be pushed around," the letters said. "We believe there are thousands of people in Omaha who agree with those grocers who won't be told by any person or organization, no matter how large and powerful, what they can and cannot buy."

Residents were asked to tell their grocers they want the opportunity to buy Glaser's products. "If your grocer refuses to sell our products, find one who will," the letters urged. The company said the issue is: "Who is going to run our plant, the union or the management?" It said the minimum wage is \$1.75 an hour.

Emerson Dappen, jr., field representative of the UPWA, said the union definitely has a "don't buy" campaign against Glaser's "and we are going to continue it." He said the dispute involves wages and working conditions and that the company "terminated the contract with Local 170 and members could not and would not work without a contract."

## Industry Safety Group to Aim Program at Principal Meat Plant Accident Causes

Knife injuries, slips and falls, material handling injuries, strains and sprains were listed as the principal accidents in the meat packing industry. In a survey conducted by the National Safety Council among its meat packer membership, 29 out of 49 plants listed knife injuries as the

ing under which an industry expert will review various preventive means such as non-skid floorings, paints, etc., available to reduce the incidence of slips and falls.

"If the shoe fits" is the subject assigned to a footwear expert who will discuss the latest in safety footwear



MEMBERS OF the executive committee attending meeting were Charles Elsby, Employers Mutual of Wausau; Robert Harschnek and Joseph Miller of Swift & Company; Howard Rebholz, The Rath Packing Co.; John Thurman, Oscar Meyer & Co.; Alex Spink, Kingan Inc.; Ralph Appell, Wolverine Shoe & Tanning Corp.; Don MacKenzie, American Meat Institute; E. R. Peeler, jr., General Shoe Corp., and John C. Kato, National Safety Council. The Rath Packing Co. was host to the group.

most frequent accident while ten plants placed slips and falls as the main category.

Results of this survey tabulated in table I were made known at the NSC executive committee meeting held at The Rath Packing Co., Waterloo, Ia. Survey results were reported by Don

Type of accident, jobs and equipment contributing to accident incidence	Order of occurrence	1	2	3
Slips and falls	10	16	9	
Strains and sprains	2	7	15	
Knife cuts	29	5	3	
Infections	3	4	4	
Burns				4
Materials handling	3	11	9	
Hand power trucks	1	2	0	
Machines (all types)				4

\*Number of firms reporting accidents in order of frequency.

Plants canvassed had from 38 to 8,000 employees and 107,000 employees were included in the survey.

MacKenzie of the American Meat Institute, Chicago.

The committee has planned a program for the annual congress that ties in with the results of the survey. Committee-chairman is Howard Rebholz, The Rath Packing Co.

"What's My Line" in safety with emphasis as to how knife injuries can be prevented is the topic to be discussed by an executive from a plant which has an outstanding record.

"Two feet on the floor" is the head-

for specific packinghouse department uses.

The NSC has literature on slips and falls which is the basic safety theme to be promoted by the Council this coming autumn.

A gratifying number of membership inquiries were received as a result of a news item in the NIMPA news letter, John Kato, staff representative, reported.

Committee members were dinner guests of The Rath Packing Co. with George E. Hawk, vice president, production, presiding as official host.

### Texas Cattle Raisers Back National Check-off Plan

Members of the Texas and Southwest Cattle Raisers Association voted their unanimous support to the proposed national livestock check-off plan at the group's 80th annual convention in Houston. Bills to permit voluntary check-offs to raise money to promote the sale of meat have been introduced in both houses of Congress. Hearings are to begin next week.

John Biggs of Vernon, Tex., was re-elected president of the cattlemen's organization for the next year.

# Stainless Steel LOAF MOLDS

... that continue to *Lead the Field*

Winger loaf molds are built to your specifications in any size or shape . . . open ends, both round and square, pan type with or without spring covers. Write us for information. We will appreciate the opportunity to discuss your needs with you.



Machine-tapered or standard models available for immediate shipment. All molds heavily reinforced on ends to maintain original size and shape.

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**MANUFACTURING COMPANY**  
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*"Backed by Years of Packing Plant Engineering"*

# The Meat Trail...

## Jones Gets Swift 45-Year Award and Retires as V. P.

Completion of 45 years of company service coincided with the retirement of **OLLIE E. JONES** as executive vice president of Swift & Company, Chicago, on March 29. Jones will continue as a director, Porter M. Jarvis, president, announced.



RETIRING AS executive vice president of Swift & Company, Ollie E. Jones (left) receives 45-year award from Porter M. Jarvis.

The well-known Swift sales executive started his Swift career in 1912 as a clerk in the company's Chicago State st. market. For the last four years, in addition to assisting the president, his responsibilities have included the development of sales, advertising and merchandising.

In recalling his 45 years of company service, Jones said: "I am amazed at the vast changes that have taken place in the processing and distribution of foods.

"I am sure we haven't reached the end of progress in foods, but our daily food will never become so convenient and concentrated as to be served out of a pill bottle. The natural products of the farm—processed, packaged and protected with greater efficiency and nutritional value—will mean longer life in the future."

After five years of service in various sales units of the meat packing company, Jones was transferred to the edible fats and oils division, heading the department in 1931. He was elected a vice president in 1936 and a director in 1941.

During World War II, Jones was a member of the food industry war committee. Subsequently he served on the task force studying government subsistence services, which was part of the Hoover commission on organization of the executive branch.

## New Mississippi Plant to Spur Livestock Industry

A modern packing plant is being constructed near Scott, Miss., by Delta and Pine Land Co. and will be the first major operation of its kind in that delta region, Dr. C. R. SAYRE, president of the large plantation company, announced.

The company, known primarily as a producer of seeds, began raising cattle 30 years ago to utilize flood-damaged land and has been processing meat for sale in its own grocery store about two years.

Livestock raising is expected to be of growing importance in that area as a means of utilizing land idled by the cotton acreage allotment program, and the Delta and Pine Land plant will play a large part in this community development program, Dr. Sayre said.

"We'll use delta cattle, fed primarily on delta-grown feed and process the meat right here for delta tables," he explained.

The plant is being built to MIB specifications but will not apply for federal inspection until the volume of business builds up, he said. Designed by **HAROLD KAPLAN**, Greenville architect, the plant will have 4,000 sq. ft. of floor space adaptable for future expansion. **O. B. J. BOGGS** will be in charge of the meat operation.

## JOBS

**GEORGE W. KERN** has been re-elected president of George Kern, Inc., New York City, which was founded by his father in 1891. Other officers are: **FREDERICK H. BUCHHOLZ**, vice president, sales; **JOHN H. DERBOBEN**, vice president, production; **ANNA D. FITZ**, treasurer, and **GEORGE J. RAUTH**, secretary.

Beginning April 1, vice president **HAROLD E. WILSON** will be in charge of advertising, merchandising service, sales planning and consumer packaged frozen foods of Swift & Company, Chicago. He will take over these duties formerly assigned to **OLLIE E. JONES**, who has retired after 45 years of company service. Wilson also will assist president



H. E. WILSON

**PORTER M. JARVIS**. Wilson has a 37-year service record with Swift, starting as a clerk in the Chicago accounting department. Later he was transferred to sales, and subsequently managed the company sales unit at Springfield, Ill., and served as district manager for sales units in the Syracuse, N. Y., and New York City territories. He was elected vice president in charge of sales in 1952.

**ROBERT J. LILIEN** has been appointed head of a newly-created industrial relations department at the Swift & Company plant in Evansville, Ind. He joined the company in 1941 and had been in the training division of the industrial relations department at the Chicago general office since 1954.

**BOB HERBISON**, formerly plant superintendent at Wm. Davies Co., Inc., Chicago, a subsidiary of Canada Packers, Ltd., has been transferred to the superintendent's department at the Winnipeg plant of the parent company. Succeeding him as superintendent of the Chicago plant is **BILL STENZEL**, who has been serving in the superintendent's office there since July, 1953. Herbison joined the Chicago plant staff in 1950 and became superintendent in 1952. Stenzel started with Canada Packers in 1937.

## PLANTS

Fire recently destroyed the plant of Eastern Shore Rendering Co., near Cambridge, Md. **ELWOOD PLIESCOTT**, president, estimated the loss at more than \$200,000 and said rebuilding plans will hinge upon a report from the insurance adjusters. The cinder block plant was built in 1948 and employed about 35 workers.

**Peter Eckrich & Sons, Inc.**, Fort Wayne, Ind., will begin construction in April of a 7,500-sq. ft. plant addition to house new research and development facilities, **HENRY C. ECKRICH**, president and general manager, announced.

Recent improvements at Washington Packing Co., Inc., Washington, N. C., include a new hog cutting room and a modern freezer, housed in cinder block additions to the company's plant, which was completed in 1948. The firm, which serves a radius of about 100 miles in South-eastern North Carolina, slaughters cattle and hogs and makes sausage, smoked hams, picnics, slab bacon and country hams, all under the Tar Heel brand. In addition, it sells cheese,



butter, poultry and eggs. "Our volume should average about \$1,000,000 beginning this year, which will be a slight increase over the past," JAMES B. SMITH, treasurer, told the NP. About 25 persons are employed regularly. The company received a \$50,000 loan from the Small Business Administration last year to help it progress more rapidly, Smith said. Livestock production also is making great strides in that area, which management finds encouraging.

Ben Zeger Associates, Inc., plans to occupy new quarters in the former Swift & Company plant at 452 W. 13th st., New York City, by May 15, following completion of a remodeling program, HAROLD HOLZER and MAL ZEGER informed the NP. The Zeger firm now is located at 427 W. 14th st., New York City.

G & W Packing Co. has begun operations in Hickory Grove, S. C. The new firm is owned by JOHN L. GADDY and T. L. WEEKS. JOHN F. PRIDMORE has been employed as plant manager.

Phillips Meat Co., Memphis, has moved to new and larger quarters at 527 N. Front st. in that city. C. E. PHILLIPS, owner of the 14-year-old firm, said an increase in customers and demand for a greater selection of meat made the move necessary. The beef cooler at the new location has a capacity of 400 quarters. The company serves hotels, restaurants, clubs, institutions and retail stores.

Eagle Packing Co., Inc., Omaha, has filed articles of incorporation with the Nebraska secretary of state, listing authorized capital stock of \$250,000. Incorporators are B. J., ARTHUR and JOHN JAKUBCEVICZ.

A new custom slaughtering firm now in full operation near Helena, Ark., offers a special service to sportsmen in addition to dressing the usual livestock, making sausage, curing hams and bacon and wrapping the products for home freezers. SID POLSTON, owner of Tri-County Meat Packers, said the company also will dress game and will have trophies, such as deer heads, ducks and fish, mounted for the sportsmen.

DeSoto Packing Co., Inc., Mansfield, La., has been granted a charter by the Louisiana secretary of state to engage in the manufacture of livestock products. Authorized capital stock is \$10,000.

Jiffy Steak Co., Freedom, Pa., has announced plans to build a new plant in Saltsburg, Pa., with operations to begin in early July. The plant will employ 85 workers.

## TRAILMARKS

FRANK LEGATZKE and JOHN D. PHELAN are resigning partnerships with E. G. James & Co., Chicago, effective March 31, and will form an animal by-products brokerage company on April 1 under the name of Legatzke & Phelan, 327 S. LaSalle st., Room 725, Chicago 4. Telephone number of the new firm will be HARRISON 7-3295. Legatzke has been with E. G. James & Co. 14 years, and Phelan has been with the company nine years.

Stark, Wetzel & Co., Inc., Indianapolis, marked its 25th anniversary recently at a banquet in the Claypool Hotel. GEORGE and FRANK STARK and ERWIN WETZEL began the business with a small sausage kitchen, a few hundred dollars of borrowed capital and a Model "A" Ford for deliveries. Today the company operates three modern plants in Indianapolis and employs more than 1,200 persons.

ELMER KONCEL, industrial relations manager of Louisville Provision Co., Inc., Louisville, discussed "What the Packer Wants from the Livestock Industry in the Next Decade" on March 29 during a two-day livestock marketing clinic at the University of Kentucky.

THOMAS F. OSBERGER, technical director of Milwaukee Spice Mills, Milwaukee, is in Europe making a survey of sausage manufacturing operations in principal cities of Germany, Holland and France. Purpose of the survey is to determine which new European methods and additives can be used advantageously by U. S. sausage manufacturers.

Mickelberry's Food Products Co., Chicago, will be among the exhibitors at the Chicagoland Fair, a business, industrial and cultural exposition to be held June 28 through July 14 at Navy Pier, Chicago.

H. P. SCHMITT, JR., of H. P. Schmitt Packing Co., Decatur, Ind., has been elected secretary of the Decatur Rotary Club.

Beesley Packing Co., Inc., Andalusia, Ala., has presented pins to 31 employees in recognition of their service to the company. Ten-year pins were awarded to three men who have been with the firm since it was organized in 1946 by Miss STELLA BEESLEY. They are: N. L. WIGGINS, sausage superintendent; CAREY TILLER, office manager, and TOM BEAN, butcher. Five-year pins went to 28 employees who have been with the company five or more years. The

## Real Surprise Was on Mom Who Heads Sausage Firm

A "happy birthday" party which turned into a "happy farewell" party sent the owner of P. F. Rathjens & Sons, San Francisco, on a flying trip to Florida recently.

Mrs. ALTHEA RATHJENS, who has headed the sausage firm since the



DAUGHTERS Shirley (left) and Gayle (center) bid farewell to Mrs. Althea Rathjens as she boards plane for Boca Raton conference.

death of her husband several years ago, attended the executive-management conference of the American Meat Institute in Boca Raton, Fla. The firm is an AMI member.

The trip was a surprise gift to Mrs. Rathjens from her daughters. SHIRLEY was graduated from Chapman College, Orange, Calif., last year with a degree in business administration and joined her mother in the operation of the company. GAYLE is in her freshman year at the University of California, Davis, where she plans to major in animal husbandry.

"Mother has been working terribly hard for the last year," Shirley said, and we thought it was about time she had a vacation. The AMI conference came just at the right time."

The birthday party was for Gayle, held in the Tonga Room of the Hotel Fairmont in San Francisco. As the orchestra concluded playing "Happy Birthday" to Gayle, it switched to "Aloha" and the daughters presented the plane tickets to their mother. (A report on the conference appeared in the PROVISIONER of March 23.)

emblems feature the company's "Shooting Star," overlapped by a five-pointed star on which the year of service is centered. The ten-year pin contains a ruby, and a second ruby will be added to 15-year pins, according to Miss Beesley. General manager of the company as well as



secretary-treasurer and chairman of the board, Miss Beesley also is serving her second term as secretary-treasurer of the Alabama Meat Packers Association and is active in the National Independent Meat Packers Association.

HOWARD WHITE of Arbogast and Bastian Co., Allentown, Pa., has been named to the promotion committee of the new Pennsylvania food marketing advisory committee, which will advise the state Department of Agriculture and its bureau of markets on ways to improve marketing of food products in Pennsylvania.

RUSSELL I. OPPENHEIM, who formerly was associated with Alamo Dressed Beef Co., San Antonio, Tex., has been named director of a new San Antonio branch of Manpower, Inc., which supplies business services such as temporary office help and product demonstrating.

JOHN DOHOGNE, sales manager for the John Morrell & Co. plant at Estherville, Iowa, has been elected vice president of the Estherville Chamber of Commerce. The vice president automatically succeeds to the presidency of the chamber in the following year.

Pedrick Laboratories, Sand Springs, Okla., has begun marketing Vigokat, a new fortified cat food in 10-oz. cans. The product contains lean meat, hearts, liver, milk, eggs and cereal and is fortified with thiamine.

New state president of B'Nai B'rith in Texas is JERRY WOLENS, vice president of Standard Meat Co., Fort Worth. Wolens also is secretary of the Fort Worth Jewish Federation.

## DEATHS

HENRY D. VAN HOVEN, SR., 68, president of Van Hoven Co., Inc., St. Paul, Minn., from 1927 until his retirement in July, 1953, died recently in Phoenix, Ariz., after a long illness. He was the son of Peter Van Hoven, industry pioneer, who founded the rendering firm in 1882. He was active in sporting circles during his early years and, as a member of several national championship bowling teams of 40 years ago, once set a new national "all events" record. Survivors include the widow, VIVIAN; three sons, HENRY, JR., RALPH and



H. VAN HOVEN

## Corn Belt Sausage Plant Sends Out Tap Roots

**T**AKING full advantage of a growing business, Elsheimer Meat Products, Inc., West Union, Iowa, is in the midst of an expansion program planned to enlarge its sausage plant operations and to extend the territory over which it sells products.

Situated in the heart of a prosperous dairy and livestock-raising part of the country, the concern was organized by the late C. H. Elsheimer in 1934. In 1947, a new sausage-manufacturing building was constructed near the center of the city to supplement a slaughtering plant located



POINTING TO company's red pig trademark on side of truck panel is Paul Oelberg, office manager, right. John Nesvik, sales manager, left, looks on.

on the outskirts of the community. The policy of always satisfying customers has resulted in a steadily increasing demand for the firm's products.

Working toward federal inspection, the firm in 1956 completed a new 24 x 36-ft. cooler and constructed a model 30 x 60-ft. sausage-manufacturing room, by combining an old kitchen with part of an existing holding cooler. Sausage-making capacity was raised to more than 30,000 lbs. a week.

Other new facilities included the recent addition of a 50 x 50-ft. beef-holding cooler to the slaughtering plant, the establishment of a branch at Fairfax, Iowa, and the purchase of new delivery trucks. Plans for 1957 include further expansion of plant facilities to produce a greater variety of manufactured meats and the creation of another branch in the western part of the state.

The firm specializes in a high grade of hickory-smoked meats and distribution is largely by peddler sales directly from trucks to retailers. Deliveries are made by eight Chevrolet trucks which are equipped with Marion bodies refrigerated by Kold-Hold plates.

Advertising features a little red pig trade-mark which is prominently displayed on wrapping materials, in newspaper ads and painted on truck panels against a white background. Identification of products is by company name in preference to particular brand names.

Officers of the company are Mrs. C. H. Elsheimer, president, and two daughters, Carol Nesvik, vice president, and Donna Vienann, secretary-treasurer. John Nesvik directs sales and Paul Oelberg is office manager.

EDWARD, who now operate the firm, and a daughter, Mrs. JOHN APO.

GARLAND B. LILLY, 60, director of promotion at Swift & Company, Chicago, died March 27.

CHARLES BISHOP, sales manager of Canada Packers, Ltd., at Winnipeg, Man., died suddenly. He joined the company in 1929 and had been sales manager at Winnipeg since 1954.

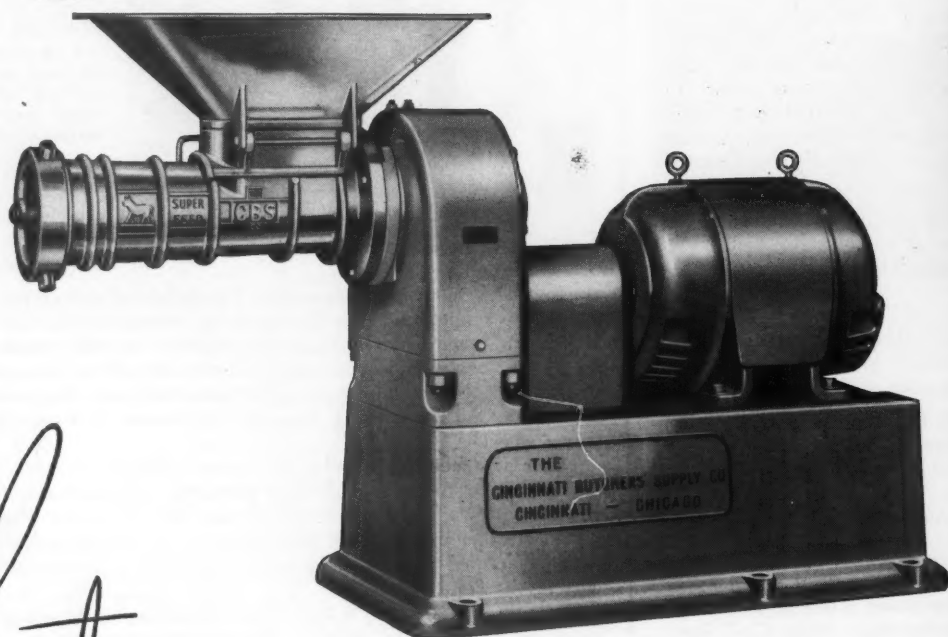
JOHN M. CHAPLIN, 88, retired comptroller for Swift & Company, Chicago, died March 25. He retired

in 1938 after 50 years with the company. Chaplin is survived by two daughters and a son.

WILLIAM J. HENDRON, who retired two years ago as chief engineer of Booth Cold Storage Co., Chicago, died of a heart attack at his home in Villa Park, Ill.

JOHN C. DAHMEKE, 88, formerly of the old Dahmke Packing Co. in Chicago, died recently. After the firm ceased operations, he served with several other packing companies, retiring about 25 years ago.

# acclaim is a *Sparkling* word....



*But*

**C** alert sausage kitchen managers are quick to "size-up" the work potential of a new sausage processing machine. And these are the men who have given such wide and instant acclaim to this NEW "BOSS" SUPERIOR GRINDER, No. 525.



This smooth and powerful, "big capacity" machine is a sausage kitchen aristocrat from the heavy cast iron base to the hot tinned super-feed screw and hopper. Definitely a machine to end dilly-dally at the grinding station. Definitely a machine to set-the-pace for years to come.

Prices, and complete details of construction will be sent FREE on request

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CINCINNATI 16, OHIO

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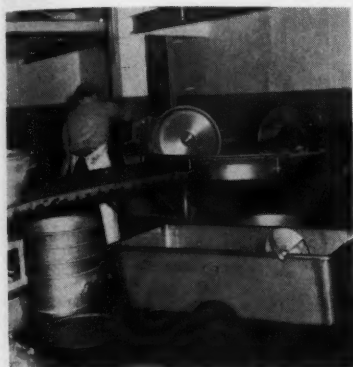
YOU WILL LIVE WITH TODAY'S DECISIONS...BEST BUY BOSS

## Expansion at Emge's

[Continued from page 18]

operator places the bar in idle position and the links continue on the belt to the next station where they are needed. Surplus sausage continue to the end of the belt where they drop into a bin which supplies bulk packing needs. In normal production one operator mans this station.

This arrangement does away with needless handling of the franks. No



GROUND MEAT in ice is fed to new cutter by roller-conveyor from scale section.

effort is made to pregroup the franks for the package assemblers who then would have to rehandle the grouping. Moreover, the packers do not remove the franks in small lots and, consequently, continually disrupt their own operations, states Donald Elpers, manufacturing superintendent.

The packaging stations, which are built around Great Lakes mandrel sealers, are designed to facilitate the assembly operation. An angle mounted tray holds the white grease proof boards used as a base for the package and another tray holds the printed cello sheets used as overwrap. The operator places a sheet on the bottom of the swivel tracked mandrel, puts the franks in the mandrel, makes her weight, and then places the board on top. She makes the bottom seal

by bringing the sheet against the vertical heat sealer plate, makes her end folds and again brings them against the plate. The mandrel is mounted on an Exact Weight scale. The frankfurt packages are placed on a bottom conveyor belt that carries them to a packoff station. The fibreboard shipping containers move in skid lots to the holding cooler.

This room also houses a Cryovac packaging station and a conveyORIZED ham, bacon and butt wrapping station.

The bacon board and the cello overwrap used on the frankfurts are furnished by Milprint. Both items feature a large platter display in full color. The frankfurt platter comes in three designs which are rotated.

The packaging room and buffer zone are refrigerated with fin coils. The walls are finished with face brick to working height and tiled to the ceiling.

The firm has added a new Anco Seydelmann cutter in the manufacturing department. Roller conveyors also have been installed to facilitate the handling of meat from the scale to the cutter.

The office building which fronts the plant was an additional part of the newly-completed construction.



INDUSTRIAL LIFT truck enables plant to take advantage of the cube of the freezer.

To take care of its increased refrigeration load the firm has added two 75-ton Vilter high-speed centrifugal units and a 50-ton Vilter booster unit.

The company is now building a new 1,000-head hog shed that will replace present facilities and increase the capacity.

Architect for the building program was Henschien, Everds & Crombie, Chicago. The building was carried



INTERIOR of new stainless steel air-conditioned smokehouses shows discharge ducts along side and return ducts at center.

out in accordance with a master plan that will permit the firm to expand if this is necessary. The killing facilities constitute one wing of the plant with the manufacturing operations in the center and the cooler areas in the other wing. Ample land is available so that any of these sections can be extended. Expansion in hog chill cooler space is under consideration by management.

The Anderson management team consists of John Chaille, general manager; Roger Elpers, sales manager; Bob Symonds, plant superintendent; Donald Elpers, manufacturing superintendent and Robert Busing, industrial engineer.

OLD PLANTATION SEASONINGS

A. C. LEGG

PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA



# TRY FOIL KRAFT THEY'LL MAKE A RIGID FOIL CONTAINER FOR ALMOST ANYTHING!



Got a problem? That's our meat! Especially if you're looking for a new wrinkle in rigid container packaging. Something, let's say, to preserve freshness longer ... or hike up sales through added appetite appeal.

At Foil Kraft we thrive on new challenges. With us, you'll find the emphasis on SERVICE. Right now, for instance, experienced die engineers at both our Los Angeles and recently completed Wanatah, Indiana plants are eager to assist in developing the right container to meet your needs.

Want full information about ways Kaiser Aluminum's expanded facilities can help you? Just contact your Foil Kraft sales representative. And write today for our full-line catalog.

See "THE KAISER ALUMINUM HOUR," Alternate Tuesdays, NBC Network. Consult your local TV listing.

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 NEW YORK — 300 Park Ave. .... PL 4-0200  
 BOSTON — Suffolk Office Bldg. .... MA 6-7222  
 PLANTS: ..... WANATAH, INDIANA and LOS ANGELES, CALIFORNIA  
 OR CALL YOUR NEAREST KAISER ALUMINUM SALES OFFICE





# NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**CONTAINER LININGS (NE 387):** Application of container linings by centrifugal force, to the in-

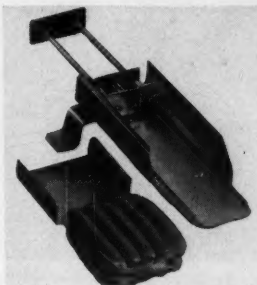


terior of steel shipping containers, is a development of the Rheem Manufacturing Co. A high degree of film uniformity in thickness is said to be achieved throughout the container.

**DRY STARTER CULTURE (NE 392):** A dry lactic acid starter culture for use in production of dry sausage is available from Merck & Co., Inc. The new culture has MIB approval and is said to insure rapid production of uniform quantities of lactic acid and

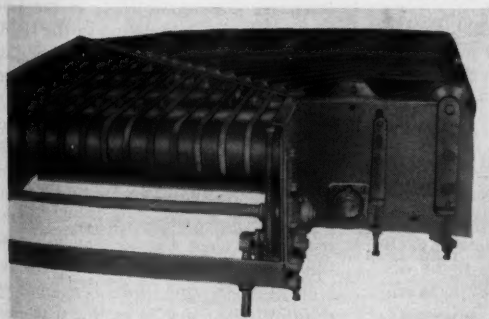
eliminate reliance on chance inoculation. Use of the product is said to reduce processing time by as much as 50 to 60 per cent in manufacture of summer sausage, Lebanon bologna, thuringer, cervelat, salami and pork roll.

**FRANKFURT PACKAGING UNIT (NE 393):** Injecto-Pak Corp. has introduced a high-speed machine that is said to more than triple packing speed of



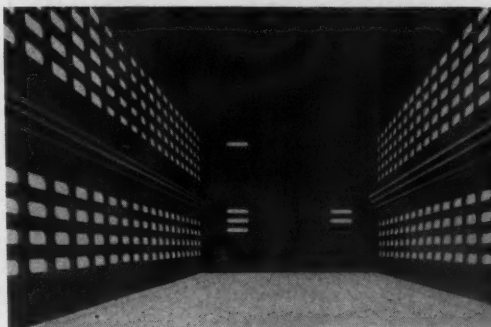
frankfurts in a three-step operation. The unit is made of heavy-duty stainless steel and is of the simple screw-clamp-type for easy installation.

**CONVEYOR WITH NINETY DEGREE ANGLE (NE 390):** A conveyor system which turns 90 deg. corners is available from the Stewart-Glapat Corp. Operation of the unit is based on a series of narrow belts running in grooved pulleys meeting to provide an angular direction of flow. The belts are banked for constant contact with the material being han-



dled and positive belt guides are said to prevent side shear as the material changes direction. A slight differential in speed between the bank of belts produces a positive turning action and it is claimed belt friction here is eliminated by the design of the belts and their mountings.

**STEEL LIVESTOCK VAN (NE 389):** A new livestock van of hi-tensile steel construction which is said to provide greater carrying capacity with lighter weight has been introduced by Freuhauf Trailer



Co. Stressed-skin construction is said to permit a weight saving of up to 300 lbs., and permit greater structural strength and rigidity. Side panels have vent openings that are flanged to avoid possible injury to cattle and are supported by integrally formed sturdy posts. Multiple decking can be installed quickly and easily when desired and additional ventilation to meet variations in weather conditions is available from four adjustable front vents. The inside width without deck rails is 93 in. and the rear opening width is 91 in. When deck rails are added the width is 89½ in. between rails.

**LABORATORY FUME HOODS (NE 395):** Fume hoods fabricated in single and double compartments,



double-hung sash type and other special arrangements

for laboratories are available from Metalab Equipment Corp. The superstructure is of full double-wall construction and lined on the interior with asbestos composition material. The internal sloping roof area is of laminated safety glass with fluorescent lighting. Radially acting, adjustable baffles keep air balance. Stainless steel framed safety glass sash operates on ball bearing, nylon rollers with counter weights at rear to provide full front opening of hood without interference of air flow. Recessed remote control service panels are provided with the unit.

Use this coupon in writing for further information on New Equipment. Address the National Provisioner, 15 W. Huron st., Chicago 10, Ill., giving key numbers only (3-30-57).

Key Numbers .....  
Name .....  
Company .....  
Street .....

# Operations



## Packer Finds Hide Room Refrigeration Pays

In refurbishing its sales cooler the Northside Packing Co., Cincinnati, Ohio, replaced two Gebhardt ceiling refrigeration units with new ones and then decided to install the older units in the hide cure cellar which formerly served as a garage. "This was one of the best steps we ever took," says C. R. Harris, president. Although hides are trucked quickly from the kill floor to the cellar, a distance of 30 ft., it still takes time to place the hides in the pack. While this delay is usually short, it may result occasionally in hide burning. Even short exposure at high temperature will affect hide quality.

Two units in the hide cellar keep the temperature at 60°F. even on hot days, states Harris. They are set to operate at about 45°F. Part of the heat in the cellar comes from the opening of large garage doors during the transfer of hides into the cellar. During the evening hours, when there is no door-introduced heat, the pack temperatures are pulled down to desirable levels.

To reduce further the introduction of heat into the building, the firm has installed sheets of aluminum coated paper at the roof truss level. The sheeting creates an air pocket between the truss and roof that impedes heat transfer, reflects the heat rays and absorbs a minimum amount of heat. The creation of the air pocket also materially reduces the amount of air to be chilled.

Based on its experience, manage-

ment knows refrigeration is a must when its hide cellar temperatures exceed 50°F. The operational cost of the two units is repaid many times over in improved hide quality, reports Richard Becker, treasurer.

He also comments that the location of the hide cellar at street level has eliminated one handling common to most plants where the hide is chuted down and after cure has to be moved back to the first floor for shipping. At Northside the truck-trailer is backed into the cellar where it is loaded with minimum manual work. It might well be that use of basements as hide cellars to take advantage of refrigeration leakage from sales cooler, etc., is uneconomical when material handling costs are compared with the actual cost of providing necessary direct controllable refrigeration, Becker points out.

## Hide Team May Go Abroad To Help Increase Exports

The possibility of sending a team of hide industry experts to Europe and Mexico to set up procedures to expand export markets was to be discussed with USDA officials in Washington late this week by representatives of the National Hide Association, National Independent Meat Packers Association and Western States Meat Packers Association.

The proposed trip would be financed in part by foreign currencies which are available to the USDA.

## Key to Hide Quality Is in The Takeoff, Panel Agrees

Packers should do a good job of hide takeoff in the first place so corrective measures won't be necessary, a panel on rawstock improvement emphasized during the six-state southwest regional meeting of the National Hide Association at Oklahoma City. Defleshing or brining can't improve hides that have been cut or scored, the speakers pointed out.

The panel, headed by Cecil Powell, director of the Tanners' Hide Bureau, agreed that use of the electric skinning knife has, in many instances, helped to improve takeoff.

Some of today's problems, the group brought out, stem from the fact that hide cellars have remained about the same size while slaughter has increased tremendously. This unprecedented kill has forced rawstock through hide cellars at a faster rate than usual.

Hide cellars should be designed, the panelists said, to permit use of the many innovations in the industry, such as the electric knife, hide tyer, hide sweeper, weighing machines that automatically record the weight of the hides, escalators, defleshing machines, quick cure, etc. They also should be big enough to handle any increased slaughter and provide the proper amount of storage space.

Arnold Monteith, plant manager of The Rath Packing Co. at Fort Smith, Ark., who served on the panel, was elected chairman of the NHA southwest region for the coming year.

Others on the panel were: Omer Dreiling, Dreiling Hide Co., San Angelo, Tex.; Jack Weiller, Jack Weiller & Co., Chicago; Donald Allison, Allison Hide & Metal Co., Clinton, Okla.; Lee R. Lyon, M. Lyon & Co., Kansas City, Mo., president of the National Hide Association, and Charles F. Becking, Owatonna Hide & Fur Co., Chicago, who is treasurer of the NHA.

Another feature of the meeting at the Skirvin Hotel was a demonstration of cold skinning of calves by two expert skinners working side-by-side, one with a conventional knife and the other with an electric knife. Since there was no appreciable difference in the time it took to skin the animals, spectators were led to conclude that the principal value of the electric knife lies in the limited amount of training necessary to enable a worker to use it efficiently, compared with the years of experience required to skin well with a regular knife.

The NHA's new quality control project for the hide-leather industry was explained by president Lyon. Leading tanners have agreed to seek

25 representative hides from every lot upon arrival at the tannery and to report on their quality to the broker or shipper, who then can make the necessary corrective suggestions (see the NP of March 9, page 86). The reports will be made on "quality con-

trol cards," which are available from the NHA to anyone in the trade. Information from the tanners will include the number of hides in the sample which are found to be salt stained, improperly cured, lightly scored and deeply scored.

### Idle Sausage Linker is Stored Out of the Way

More space is made available in the sausage kitchen of the Foremost Packing Co., East Moline, Ill., by an unusual arrangement which raises an automatic sausage linker, when not in

use, to an out-of-the-way position directly above the stuffing table. This convenient location provides easy one-man accessibility when needed and storage with little effort. Unrelated

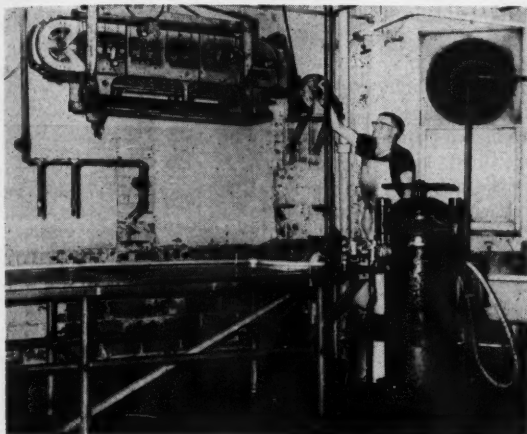
processing is not hindered by the presence of the machine.

The ends of a cable sling are permanently fastened to the four upper corners of an angle iron frame built around the linker. A single flexible cable runs from the apex of the sling through pulleys on the ceiling to a hand-operated winch secured on an adjacent wall. The winch is geared so that one hand hoists the linker.

### California's Dr. Mrak to Get Nicholas Appert Medal

Dr. Emil M. Mrak, chairman of the department of food technology, University of California, Davis, has been selected as the 1957 recipient of the Nicholas Appert medal, awarded each year by the Chicago section of the Institute of Food Technologists, Clarence Wiesman, section chairman, announced. Wiesman is technical director, food division, Armour and Company.

The medal is awarded for outstanding accomplishments in food technology. Dr. Mrak's contributions have been made as a researcher and author and as a teacher. In the latter role, he has gained recognition for his "full spectrum" approach to food technology education.



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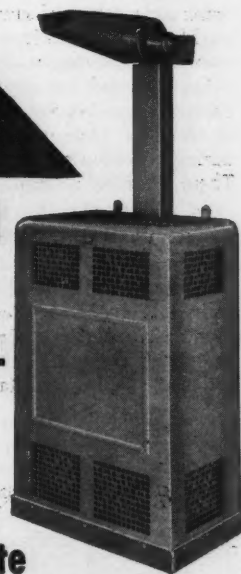
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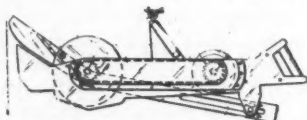
## RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial Department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

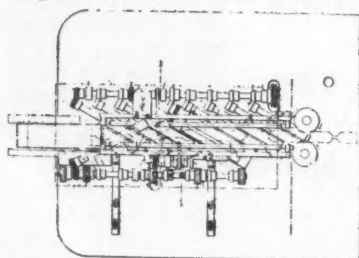
No. 2,775,786, CARCASS SPLITTING MACHINE, patented January 1, 1957 by Carl J. Zeitler, jr., St. Louis, Mo.

The machine comprises a casing having side plates extending at one end beyond the casing, a crank disposed between and mounted on the



extended portions of the plates, a drive device carried on the casing and operatively connected with the crank for rotation of same, and a cutter blade eccentrically carried on the crank for movement therewith and being disposed for projection of its cutting edge beyond the outer end of the side plate extended portions during a portion of its cycle of travel. There are fifteen claims.

No. 2,775,784, SAUSAGE SKIN REMOVING MECHANISM, patented January 1, 1957 by Daniel Douglas Demarest, Port Washington, N. Y., and Robert Merritt Perkins, Upper Montclair, William Karius, Union, and Carl Berendt, Millburn, N. J., assignors to Linker Machines, Inc.,



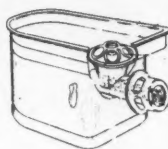
Newark, N. J., a corporation of New York.

There are ten claims to this patent. Guide rods are provided for forward feeding and rotation of the sausage which are positioned between upper and lower series of the rods. There

are also guide rods disposed between the upper and lower series and defining opposed continuous lateral sausage path boundaries.

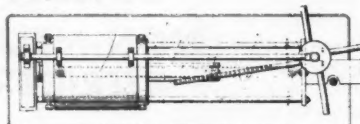
No. 2,779,369, FOOD GRINDER GUARD, patented January 29, 1957 by Vincent G. Biro, Marblehead, Ohio, assignor to The Biro Manufacturing Company, Marblehead, Ohio, a corporation of Ohio.

The guard is made up of an integrated assembly of five metal ring-like bodies of equal size, one extending in coaxial relation with the throat of the grinder hopper and through a plane in spaced relation to and



above the hopper's upper end, each of the remaining four disposed tangentially to and in generally declining and radially extending relation from four equally spaced points on the perimeter of the first mentioned body and towards circumferentially spaced points within the hopper and inwardly spaced from the upper end edge thereof. The four bodies being in a cluster about the first mentioned body to form a reticulated dome in which the first mentioned body extending horizontally across the opening of the hopper constitutes the crown of the dome and the remainder of the bodies extending inclinedly downwardly therefrom toward the spaced points within the hopper and inwardly spaced from the upper end edge thereof form the sides of the dome.

No. 2,776,449, SAUSAGE LINKING MACHINE, patented January 8, 1957 by Lawrence P. Cross, Valparaiso, Ind.



After the filled sausages are linked they are introduced into and advanced through an open-ended tube-like container to arrange the links in a single coil formation. There are nineteen claims.

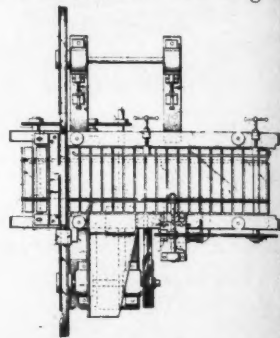
No. 2,773,081, PREVENTION OF HYDROGENATION ODOR, patented December 4, 1956 by Leo C. Brown and Dwight R. Merker, Chicago, Ill., assignors to Swift & Company, Chicago, Ill., a corporation of Illinois.

A method for retarding the development of characteristic odors of hydrogenation in hydrogenated fatty

materials is disclosed and comprises steam deodorizing the fatty material prior to hydrogenation thereof; supplying a blanket of inert gas thereto subsequent to deodorization thereof, whereby non-oxidizing conditions exist; and thereafter, subjecting the material under such conditions to hydrogenation.

No. 2,779,368, BELLY SIZING MACHINE, patented January 29, 1957 by James P. Lorimer and Lee C. Steffenbagen, Cedar Rapids, Iowa, assignors to Wilson & Co., Inc., a corporation of Delaware.

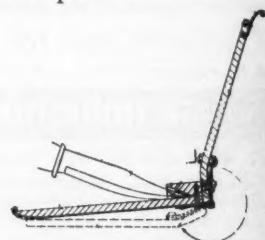
In a machine for trimming slabs



of meat along one side and the top of the slabs in two successive steps in a single handling of the meat, the inventors provide a vertically-disposed rotary knife and a cutting blade in longitudinally-spaced relationship to the rotary knife, and a conveyor adapted to carry slabs of meat into engagement with and past the rotary knife and horizontally disposed cutting blade, being guided by guides above the conveyor.

No. 2,778,054, BUTCHERING AND SKINNING DEVICES, patented January 22, 1957 by Norman A. Whittaker, Seattle, Wash.

The device comprises two leaves in opposed relation and hingeably connected, one of the leaves being tapered around its sides, one leaf being apertured, a pin attached to the other leaf positioned to thrust through



the aperture, a locking device for locking the pin beyond the aperture, a block mounted on one of the leaves, and means forming a slot in the block adapted to receive a cutting edge therein.

# ALL MEAT . . . output, exports, imports, stocks

## Meat Output Little Changed for Week

Production of meat under federal inspection last week fell only slightly from volume for the week before. Total output for the period was estimated at 386,000,000 lbs., which was about 2,000,000 lbs. below the previous week's volume of 388,000,000 lbs. and about 3 per cent smaller than the 398,000,000 lbs. produced a year earlier. Slaughter of livestock varied only little from the week before, with that of cattle about the same as for the previous week and only about 5,000 head larger than last year. Hog slaughter was down about 15,000 for the week and about 6 per cent below last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Mar. 23, 1957	355	196.3	1,250	162.0
Mar. 16, 1957	355	196.3	1,265	163.9
Mar. 24, 1956	350	197.8	1,329	168.5

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Mar. 23, 1957	148	15.4	235	11.5	386
Mar. 16, 1957	141	15.7	240	11.8	388
Mar. 24, 1956	154	16.8	299	14.6	398

1950-57 HIGH WEEK'S KILL: Cattle 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		
	Live	Dressed	Live	Dressed	
Mar. 23, 1957	1,005	553	234	130	
Mar. 16, 1957	1,005	553	234	130	
Mar. 24, 1956	1,004	545	231	127	

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Mar. 23, 1957	200	111	102	49	—	41.6*
Mar. 16, 1957	200	111	102	49	—	41.7*
Mar. 24, 1956	196	109	102	49	14.5	44.4

\*Estimated by the Provisioner

## Pork Output Upswing Seen In Larger Spring Pig Crop

An upswing appears likely in pork production late this year and next year on the basis of the recent U. S. Department of Agriculture report on the spring pig crop and sow farrowings for the fall. The immediate shift is expected to be small, but current high price levels on live hogs tend to encourage the raising of more hogs, hence the upswing in farrowing intentions.

It was estimated that 5,375,000 pigs will be farrowed through May in nine Corn Belt states for a small increase from last year's total of 5,362,000 head.

The states are: Ohio, Indiana, Illinois, Wisconsin, Minnesota, Iowa, Missouri, South Dakota, and Kansas.

The nine states accounted for 71 per cent of the spring pig crop in 1956.

The number of all hogs and pigs on farms March 1, 1957 in the nine states was estimated at 34,400,000,

or slightly more than the 34,300,000 head a year earlier. Hogs and pigs six months old or over at 11,600,000 head, numbered slightly below the 11,900,000 head on March 1, 1956.

The current number of hogs and pigs under six months of age was 2 per cent more than for last March 1, with the increase shared by both the under-three-month and the three-to-six months age groups.

## CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in February, 1957-56 compared, as reported by the Canadian Department of Agriculture:

	Feb. 1957	Feb. 1956
Cattle	138,118	128,553
Calves	40,618	41,880
Hogs	424,936	440,128
Sheep	30,349	27,813

Average dressed weights of livestock slaughtered were as follows:

	Feb. 1957	Feb. 1956
Cattle	512.4 lbs.	508.9 lbs.
Calves	134.0 lbs.	129.7 lbs.
Hogs	160.3 lbs.	159.6 lbs.
Sheep	47.2 lbs.	44.2 lbs.

## Benson Cautions Against Excessive Hog Production

Secretary of Agriculture Ezra Taft Benson has urged hog farmers to hold close to their hog production plans as indicated by the report of 1957 spring pig crop intentions as of March 1. Farmers in nine Corn Belt states indicated in the March 1 report that their intentions were to maintain 1957 spring farrowings about the same as last year. The report also indicated that producers plan to continue the practice of earlier than usual farrowings, thus tending to even out the fall marketing pattern.

The nine Corn Belt states for which intentions were reported usually account for more than two-thirds of the nation's spring pig crop which is farrowed during December through May. Breeding for spring pigs is now about completed and farmers will soon be making their plans for the fall pig crop.

Hog marketings have been reduced during the past several months due to last year's smaller pig crops and, as a result, hog prices recently have been substantially higher than the year before. These more favorable hog prices have resulted in a higher than average hog-corn price relationship which is favorable for hog producers. In a number of earlier years, a higher than average hog-corn price ratio has been followed by increases in hog production, which, in turn, have been followed later by lower hog prices when the larger crop was marketed, Benson pointed out.

## COWS SLAUGHTERED

Cows comprise the second largest group of cattle slaughtered and make up a considerable portion of meat produced in the country. Numbers and monthly percentages that cows were of federally-inspected slaughter in 1956 and 1955 are listed below as follows:

	—1956—		—1955—	
	Number	Per cent	Number	Per cent
Jan.	512,000	30.2	540,000	35.5
Feb.	426,000	28.7	450,000	34.3
Mar.	393,000	25.1	468,000	30.4
Apr.	391,000	25.3	444,000	30.6
May	439,000	26.7	508,000	32.8
June	502,000	29.9	518,000	31.6
July	525,000	30.4	538,000	33.3
Aug.	624,000	35.2	656,000	36.5
Sept.	592,000	36.6	638,000	36.4
Oct.	528,000	42.3	635,000	37.5
Nov.	779,000	48.1	881,000	41.9
Dec.	612,000	38.3	584,000	36.1
Year	6,624,000	32.8	6,656,000	34.9
Jan. 1957—	379,000 head,	31.3 per cent.		

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# PROCESSED MEATS . . . SUPPLIES

## Processing of Meat Food Products in February Down From Last Year's Volume

A SLACKENING in meat food processing operations was evident in February. Volume of all product handled in the four weeks of February totaled 1,323,728,000 lbs. for a considerable decrease on the average from 1,785,869,000 lbs. processed in five weeks last year.

Processors turned out 121,619,000

lbs. of sausage for a small average gain compared with 143,908,000 lbs. in five weeks last year, and 15,033,000 lbs. of meat loaves, head cheese, chili, etc. as against 17,958,000 lbs. a year earlier.

Volume of steaks, chops and roasts prepared at 45,397,000 lbs. indicated a moderate drop from 66,082,000 lbs.

in the longer period last year.

Processors sliced 67,898,000 lbs. of bacon for a small average decrease from 91,367,000 lbs. last year. The amount of lard rendered at 165,740,000 lbs. indicated a considerable decrease on the average from last year's volume of 234,646,000 lbs. for the longer period.

Canners put up 39,995,000 lbs. of meat products in the 3 lbs. and larger containers and 145,902,000 lbs. in the smaller cans during February as against 69,593,000 and 191,372,000 lbs., in the two sizes, last year.

### MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—FEBRUARY 3 THROUGH MARCH 2, 1957 COMPARED WITH FIVE-WEEK PERIOD, JANUARY 29 THROUGH MARCH 3, 1957

	Feb. 3-Mar. 2 1957	Jan. 29-Mar. 3 1956	9 Weeks 1957	9 Weeks 1956
Placed in cure—				
Beef	13,446,000	16,072,000	30,021,000	28,228,000
Pork	244,068,000	352,382,000	562,431,000	655,324,000
Other	183,000	152,000	331,000	240,000
Smoked and/or dried—				
Beef	4,339,000	5,485,000	10,119,000	9,773,000
Pork	171,519,000	236,938,000	390,777,000	448,942,000
Cooked Meat—				
Beef	6,880,000	6,985,000	15,179,000	12,565,000
Pork	21,203,000	27,067,000	47,155,000	48,882,000
Other	239,000	366,000	521,000	646,000
Sausage—				
Fresh finished	19,815,000	25,135,000	47,994,000	47,529,000
To be dried or semi-dried	10,677,000	12,638,000	23,983,000	23,013,000
Franks, wieners	45,176,000	53,037,000	101,439,000	96,452,000
Other, smoked, or cooked	45,951,000	53,098,000	102,716,000	97,151,000
Total sausage	121,619,000	143,908,000	278,117,000	264,145,000
Loaf, head cheese, chili, jellyed products	15,033,000	17,958,000	35,279,000	32,586,000
Steaks, chops, roasts	45,397,000	66,082,000	103,041,000	120,025,000
Meat extract	163,000	66,000	337,000	208,000
Sliced bacon	67,898,000	91,367,000	161,161,000	172,295,000
Sliced, other	15,049,000	14,415,000	32,537,000	20,065,000
Hamburger	15,033,000	16,088,000	30,165,000	31,087,000
Miscellaneous meat product	7,501,000	9,347,000	17,032,000	16,393,000
Lard, rendered	165,740,000	231,646,000	369,198,000	447,207,000
Lard, refined	122,338,000	168,416,000	275,496,000	317,593,000
Oil stock	6,010,000	10,408,000	14,037,000	19,474,000
Edible tallow	21,975,000	17,796,000	49,792,000	31,783,000
Rendered pork fat—				
Rendered		11,884,000		22,278,000
Refined		6,791,000		12,540,000
Compound containing animal fat	52,056,000	56,089,000	130,633,000	100,079,000
Oleomargarine containing animal fat	5,204,000	6,826,000	12,910,000	10,754,000
Canned product (for civilian use and Dept. of Defense)	189,791,000	267,750,000	438,703,000	477,833,000
Total*	1,310,600,000	1,785,869,000	3,007,201,000	3,301,788,000

\*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

### MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FOUR-WEEK PERIOD, FEBRUARY 3 THROUGH MARCH 2, 1957

	Pounds of Finished Product	Slicing and Institutional (3 lbs. or over)	Consumer Packages or shelf sizes (under 3 lbs.)
Luncheon meat	11,631,000	12,033,000	
Canned hams	18,857,000	5,800,000	
Corned beef hash	206,000	4,251,000	
Chili con carne	687,000	13,786,000	
Viennas	249,000	4,517,000	
Franks, wieners in brine	1,000	472,000	
Deviled ham		705,000	
Other potted or deviled meat food products		2,262,000	
Tamales	272,000	2,842,000	
Sliced dried beef	30,000	344,000	
Chopped beef	2,000	1,356,000	
Meat stew (all product)	127,000	10,608,000	
Spaghetti meat products	142,000	9,534,000	
Tongue (other than pickled)	69,000	124,000	
Vinegar pickled products	769,000	1,229,000	
Bulk sausage	1,000	2,227,000	
Hamburger, roasted or corned beef, meat and gravy	70,000	2,012,000	
Soups	2,782,000	48,449,000	
Sausage in oil	287,000	275,000	
Trine	1,000	380,000	
Brines		181,000	
Loins and picnics	2,616,000	84,000	
All other meat with meat and/or meat by-products—20% or more	678,000	6,523,000	
Less than 20%	512,000	21,105,000	
Totals	39,995,000	145,902,000	

### DOMESTIC SAUSAGE

(L.c.l. prices, lb.)	
Pork sausage, bulk,	
in 1-lb. roll	31 @ 40
Pork sausage, sheep casing	
1-lb. pkge.	54 @ 60
Frankfurters, sheep casing, 1-lb. pkge.	54 @ 57 1/2
Frankfurters, skinless,	
1-lb. pkge	42 @ 45
Bologna (ring)	42 @ 46
Bologna, artificial cas.	36 1/2 @ 43
Smoked liver, hog bungs	44 1/2 @ 48
Smoked liver, art. cas.	35 @ 45
Polish sausage, smoked	49 @ 54
New Eng. lunch. spec.	61 @ 66
Blod and tongue	44 @ 49 1/2
Pepper loaf	36 1/2 @ 61
Picla's and Pimiento loaf	41 @ 44 1/2

### SEEDS AND HERBS

(L.c.l. prices)	
Whole for Sausage	
Caraway seed	25 30
Cominos seed	35 40
Mustard seed	
fancy	23
yellow Amer.	17
Oregano	34
Coriander	
Morocco, No. 1	21 25
Marjoram, French	73 78
Sage, Dalmatian,	
No. 1	58 66

### DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs.	92 @ 94
Thuringer	47 @ 50
Farmer	47 @ 50
Holsteiner	76 @ 79
B. C. Salami	81 @ 84
Pepperoni	71 @ 74
Genoa style salami, ch.	97 @ 100
Cooked salami	45 @ 47
Stellian	84 @ 87
Goteborg	74 @ 77
Mortadella	51 @ 54

### SPICES

(Basis, Chicago, original barrels, bags, wholes)	
Whole Ground	
Allspice, prime	94 1.04
Resifted	1.02 1.11
Chilli, pepper	45
Chilli, powder	52
Cloves, Zanzibar	68 79
Ginger, Jam., unbl.	1.06 1.15
Mace, fancy Banda	3.50 4.10
West India	3.75
East India	3.60
Mustard flour, fancy	37
No. 1	33
West India Nutmeg	2.60
Paprika, Spanish	88
Paprika, cayenne	54
Pepper:	
Red, No. 1	54
White	46 50
Black	36 38

### SAUSAGE CASINGS

(L.c.l. prices quoted to manufacturers of sausage)	
Beef rounds—	
Export, narrow,	
32/33 mm.	1.05 @ 1.35
Export, med., 35/38	1.00 @ 1.10
Export, med., wide,	
38/40 mm.	1.00 @ 1.45
Export, wide, 40/44	1.25 @ 1.60
Export, jumbo, 44/up.	2.65 @ 2.50
Domestic, regular	70 @ 90
Domestic, wide	80 @ 1.10
Weasands, No. 1,	
24 inch/up	12 @ 16
Weas., No. 1, 22 in./up	9 @ 14
Beef middles—	
Sewing, 1 1/2 @ 2 1/2 in.	1.40 @ 1.65
Select, wide, 2 @ 2 1/2 in.	1.85 @ 2.10
Extra select,	
2 1/2 @ 2 1/2 in.	2.60 @ 2.80
Caps, clear, 5 in./up	35
Caps, clear, 4 1/2 @ 5 in.	32 @ 35
Caps, clear, 4 @ 4 1/2 in.	19
Caps, not clear,	
4 1/2 in./up	18
Dried or salt bladders, piece:	
8-10 in. wide, flat	11 @ 13
10-12 in. wide, flat	12 @ 14
12-15 in. wide, flat	18 @ 20
Pork Casings:	
Extra narrow, 29 mm.	
and down	4.50 @ 4.75
Narrow, 29 @ 32 mm.	4.50 @ 4.75
Medium, 32 @ 35 mm.	2.75 @ 3.00

Special medium,	
35 @ 38 mm.	2.40 @ 2.75
Hog Bungs—	
Sow, 34 in. cut	55 @ 60
Export, 34 inch cut	47 @ 50
Large prime, 34 in.	34 @ 37
Med. prime, 34 in.	24 @ 27
Small prime	16 @ 22
Middles, 1 per set,	
cap off	55 @ 60
Sheep casings (per hank):	
20/28 mm.	5.50 @ 6.00
24/26 mm.	6.05 @ 6.30
22/24 mm.	4.80 @ 5.10
20/22 mm.	4.10 @ 4.40
18/20 mm.	2.95 @ 3.25
16/18 mm.	1.75 @ 2.30

### CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	
bbbs., del. or f.o.b. Chgo.	311.35
Pure rfd. gran. nitrate of soda	5.65
Pure rfd. powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo., gran. carlots, ton.	30.00
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo.	28.00
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.20
Refined standard cane gran. basis (Chgo.)	8.70
Packers curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	8.55
Dextrose (less 10c):	
Cerelose, regular	7.69
Ex-Warehouse, Chicago	7.79

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

March 26, 1957

### WHOLESALE FRESH MEATS CARCASS BEEF

Steers, gen. range: (Carlots, lb.)	
Prime, 700/800	38 1/2
Choice, 500/600	35
Choice, 600/700	35
Choice, 700/800	35
Good, 500/600	32 1/2 @ 32 1/2 n
Good, 600/700	32 1/2 n
Bull	26 1/2
Commercial cow	26 1/2
Canner-cutter cow	25

### PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	None qtd.
Foreqtrs., 5/800	None qtd.
Rounds, all wts.	43 n
Td. loins, 50/70 (lcl.)	82 @ 93
Sq. chucks, 70/90	31
Arm chucks, 80/110	29
Briskets, (lcl.)	24
Ribs, 25/35 (lcl.)	52 @ 54
Navels, No. 1	13
Flanks, rough No. 1	12 1/2

Choice:	
Hindqtrs., 5/800	43
Foreqtrs., 5/800	28
Rounds, all wts.	41 1/2
Td. loins, 50/70 (lcl.)	61 @ 66
Sq. chucks, 70/90	31
Arm chucks, 80/110	29
Briskets, (lcl.)	24
Ribs, 25/35 (lcl.)	43 @ 46
Navels, No. 1	13
Flanks, rough No. 1	12 1/2

Good (all wts.):	
Rounds	39 @ 41
Sq. cut chucks	28 1/2 @ 30
Briskets	23 @ 24
Ribs	39 @ 42
Loins	53 @ 56

### COW & BULL TENDERLOINS

Fresh J/L	C-C grade	Froz. C/L
55 @ 57	Cow, 4/dn.	57 @ 59
77	Cow, 3/4	60 @ 71
82	Cow, 4/5	73 @ 75
88	Cow, 5/6	89 @ 91
88	Bull, 5/6	90 @ 91

### BEEF HAM SETS

Insides, 12/up	42 1/2
Outsides, 8/up	34 1/2
Knuckles, 7 1/2/up	42 1/2

### CARCASS MUTTON

Choice, 70/down	19 @ 21
Good, 70/down	19 @ 20

n-nominal.

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Mar. 26	Mar. 26	Mar. 26
STEER:			
Choice:			
500-600 lbs.	\$39.00 @ 41.00	\$38.00 @ 40.00	\$38.00 @ 41.00
600-700 lbs.	38.00 @ 40.00	37.00 @ 39.00	37.00 @ 40.00
Good:			
500-600 lbs.	37.00 @ 39.00	35.00 @ 36.00	36.00 @ 38.00
600-700 lbs.	35.00 @ 37.00	35.00 @ 36.00	35.00 @ 36.00
Standard:			
350-600 lbs.	35.00 @ 37.00	31.00 @ 33.00	32.00 @ 35.00
COW:			
Standard, all wts.	None quoted	31.00 @ 33.00	None quoted
Commercial, all wts.	29.00 @ 31.00	29.00 @ 31.00	29.00 @ 32.00
Utility, all wts.	27.00 @ 29.00	27.00 @ 29.00	27.00 @ 31.00
Canner-cutter	None quoted	24.00 @ 26.00	26.50 @ 28.00
Bull, util. & com'l	30.00 @ 33.00	29.00 @ 31.00	30.00 @ 31.50
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	40.00 @ 44.00	38.00 @ 40.00	39.00 @ 44.00
Good:			
200 lbs. down	38.00 @ 39.00	36.00 @ 38.00	37.00 @ 39.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	39.00 @ 42.00	None quoted	44.00 @ 48.00
55-65 lbs.	38.00 @ 40.00	None quoted	41.00 @ 45.00
Choice:			
45-55 lbs.	39.00 @ 42.00	42.00 @ 44.00	44.00 @ 48.00
55-65 lbs.	38.00 @ 40.00	39.00 @ 42.00	41.00 @ 45.00
Good, all wts.	36.00 @ 40.00	34.00 @ 39.00	38.00 @ 45.00
MUTTON (EWE):			
Choice, 70 lbs. down	None quoted	None quoted	None quoted
Good, 70 lbs. down	None quoted	None quoted	None quoted

### BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's	27
Hearts, regular, 100's	13
Livers, regular, 35/50's	17 1/2
Livers, selected, 35/50's	23 1/2
Lips, scalded, 100's	12 1/2
Lips, unsalted, 100's	9 1/2
Tripe, scalded, 100's	6 @ 6 1/2
Tripe, cooked, 100's	6 1/2
Melts, 100's	7 1/2
Lungs, 100's	7 1/2 @ 8
Udders, 100's	5 1/2

### FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	36
Veal breads	
under 12 oz.	80 1/2
12 oz. up	91
Calf tongues, 1-lb./dn.	18
Oxtails, fresh, select	16 1/2

### BEEF SAUS. MATERIALS

FRESH	
Canner-cutter cow	
meat, barrels	34 @ 31 1/2
Bull meat, boneless,	
barrels	36 1/2
Beef trim., 75/85's	26
Beef trim., 85/95's	30
Boneless chucks	34 1/2
barrels	34 1/2
Beef cheek meat,	
trimmed, barrels	24
Shank meat, bbls.	35 @ 35 1/2
Beef head meat, bbls.	18
Veal trim., boneless	
barrels	28 1/2 @ 29 1/2

### VEAL-SKIN OFF

(L.c.l. carcass prices)	
Prime, 90/120	\$46.00 @ 47.00
Prime, 120/150	44.00 @ 45.00
Choice, 90/120	40.00 @ 43.00
Choice, 120/150	40.00 @ 43.00
Good, 50/90	31.00 @ 37.00
Good, 90/120	37.00 @ 40.00
Good, 120/150	37.00 @ 40.00
Stand., all wts.	28.00 @ 35.00

### CARCASS LAMB

(L.c.l. prices)	
Prime, 35/45	None qtd.
Prime, 45/55	None qtd.
Choice, 35/45	None qtd.
Choice, 45/55	48
Choice, 55/65	46
Good, all wts.	47 @ 48

## NEW YORK

March 26, 1957

### WHOLESALE FRESH MEATS BEEF CUTS

Steer: (L.c.l. prices)	Western
Prime, carc., 6/700	\$42.50 @ 44.50
Prime, carc., 7/800	41.50 @ 43.50
Choice, carc., 6/700	37.50 @ 39.00
Choice, carc., 7/800	36.50 @ 38.00
Good, carc., 6/700	35.50 @ 36.50
Good, carc., 7/800	34.50 @ 35.50
Hinds, pr., 6/700	52.00 @ 57.00
Hinds, pr., 7/800	53.00 @ 57.00
Hinds, ch., 6/700	47.00 @ 50.00
Hinds, ch., 7/800	44.00 @ 47.00
Hinds, gd., 6/700	42.00 @ 44.00
Hinds, gd., 7/800	42.00 @ 43.00

### BEEF CUTS

(L.c.l. prices lb.)	City
Prime steer:	
Hindqtrs., 600/700	55 @ 59
Hindqtrs., 700/800	54 @ 58
Hindqtrs., 800/900	52 @ 54
Rounds, flank off	44 @ 49
Rounds, diamond bone,	
flank off	45 @ 49
Short loins, untrim.	82 @ 92
Short loins, trim.	1.08 @ 1.20
Flanks	13 1/2 @ 14
Ribs (7 bone cut)	54 @ 58
Arm chucks	33 @ 36
Briskets	29 @ 31
Plates	13 1/2 @ 15

Choice steer:	
Hindqtrs., 600/700	48 @ 51
Hindqtrs., 700/800	46 @ 50
Hindqtrs., 800/900	44 @ 46
Rounds, flank off	42 @ 47
Rounds, diamond bone,	
flank off	49 @ 49
Short loins, untrim.	58 @ 64
Short loins, trim.	78 @ 88
Flanks	13 @ 13 1/2
Ribs (7 bone cut)	43 @ 51
Arm chucks	31 @ 33
Briskets	27 @ 29
Plates	12 1/2 @ 13 1/2

## N. Y. MEAT PRICES

Receipts reported by the USDA Marketing Service, week ended March 23, 1957 with comparisons:

STEER AND HEIFER: Carcasses	
Week ended Mar. 23	10.429
Week previous	10.429

COW:	
Week ended Mar. 23	970
Week previous	970

BULL:	
Week ended Mar. 23	409
Week previous	409

VEAL:	
Week ended Mar. 23	13.028
Week previous	13.028

LAMB:	
Week ended Mar. 23	28.411
Week previous	28.411

MUTTON:	
Week ended Mar. 23	700
Week previous	700

HOG AND PIG:	
Week ended Mar. 23	10,722
Week previous	10,722

PORK CUTS:	
Week ended Mar. 23	719,061
Week previous	719,061

BEEF CUTS:	
Week ended Mar. 23	224,394
Week previous	224,394

VEAL AND CALF CUTS:	
Week ended Mar. 23	34,963
Week previous	34,963

LAMB AND MUTTON:	
Week ended Mar. 23	2,990
Week previous	2,990

BEEF CURED:	
Week ended Mar. 23	16,862
Week previous	16,862

PORK CURED AND SMOKED:	
Week ended Mar. 23	119,990
Week previous	119,990

### LOCAL SLAUGHTER

CATTLE:	Head
Week ended Mar. 23	13,187
Week previous	13,187

CALVES:	
Week ended Mar. 23	11,272
Week previous	11,272

### FANCY MEATS

(L.c.l. prices)

Veal breads, 6/12 oz.	11
12 oz./up	11
Beef livers, selected	11
Beef kidneys	11
Oxtails, 1/2 lb., frozen	11

### LAMB

(L.c.l. carcass prices, cwt.)

Prime, 30/40	\$48.00 @ 52.00
Prime, 40/45	48.00 @ 52.00
Prime, 45/55	46.00 @ 50.00
Prime, 55/65	46.00 @ 50.00
Choice, 30/40	47.00 @ 50.00
Choice, 40/45	49.00 @ 52.00
Choice, 45/55	45.00 @ 48.00
Choice, 55/65	45.00 @ 48.00
Good, 30/40	46.00 @ 49.00
Good, 40/45	47.00 @ 50.00
Good, 45/55	45.00 @ 48.00

Prime, 45/dn.	48.00 @ 52.00
Prime, 45/55	47.00 @ 50.00
Prime, 55/65	45.00 @ 48.00
Choice, 45/dn.	48.00 @ 51.00
Choice, 45/55	47.00 @ 50.00
Choice, 55/65	46.00 @ 49.00
Good, 45/dn.	46.00 @ 47.00
Good, 45/55	46.00 @ 47.00

### VEAL-SKIN OFF

(L.c.l. carcass prices) Western

Prime, 90/120	\$43.00 @ 46.00
Choice, 90/120	38.00 @ 42.00
Good, 50/90	34.00 @ 38.00
Good, 90/120	36.00 @ 38.00
Stand., 50/90	29.00 @ 31.00
Stand., 90/120	31.00 @ 33.00
Calif. 200/dn., ch.	30.00 @ 33.00
Calif. 200/dn., gd.	28.00 @ 31.00
Calif. 200/dn., std.	27.00 @ 29.00

### COUNTRY DRESSED MEAT

VEAL:	
Week ended Mar. 23	10.52
Week previous	10.52

HOGS:	
Week ended Mar. 23	11
Week previous	11

LAMB AND MUTTON:	
Week ended Mar. 23	202
Week previous	202

## PHILA. FRESH MEATS

March 26, 1957

### WESTERN DRESSED

STEER CARCASSES: (Cwt.)

Choice, 500/700	\$37.00 @ 39.00
Choice, 700/900	37.00 @ 39.00
Good, 500/800	35.00 @ 36.50
Hinds, choice	46.00 @ 48.00
Hinds, good	43.00 @ 45.00
Rounds, choice	44.00 @ 46.00
Rounds, good	42.00 @ 44.00

COW CARCASSES:	
Com'l, all wts.	30.50 @ 32.00
Utility, all wts.	28.00 @ 29.50

VEAL (SKIN OFF):	
Choice, 90/120	41.00 @ 44.00
Choice, 120/150	41.00 @ 44.00
Good, 50/90	34.00 @ 36.00
Good, 90/120	35.00 @ 37.00
Good, 120/150	36.00 @ 38.00

LAMB:	
Ch. & pr., 30/45	49.00 @ 52.00
Ch. & pr., 45/55	48.00 @ 51.00
Good, 30/45	46.00 @ 49.00
Good, 45/55	46.00 @ 49.00

LOCALLY DRESSED	
STEER BEEF (lb.) Choice	Good
Carc., 5/700	38 @ 39 1/2
Carc., 7/800	37 1/2 @ 39 1/2
Hinds, 5/700	46 @ 49
Hinds, 7/800	45 @ 47
Rounds, no flank	44 @ 46
Hip rd. plus flank	43 @ 46
Full loins, untrim.	47 @ 52
Short loin, untrim.	58 @ 64
Ribs (7 bone)	48 @ 50
Arm chucks	31 @ 33
Briskets	27 @ 30
Short plates	13 @ 16

# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, March 27, 1957)

#### SKINNED HAMS

Fresh or F.F.A.	Frozen
44 1/2 @ 45	10/12 44 @ 44 1/2
44	12/14 43 1/2
42 1/2 @ 43	14/16 42
43	16/18 41 1/2
42 1/2 @ 42	18/20 41 1/2 @ 42
41 1/2 @ 42	20/22 41 1/2 @ 42
41 1/2 @ 42	22/24 41 1/2 @ 42
41n	24/26 41n
41b	25/30 41n
41b	25/up, 2's in. 41n

#### PICNICS

Fresh or F.F.A.	Frozen
25 1/2 @ 25 1/2	4/6 25 @ 25 1/2
25 1/2	6/8 23 1/2
23n	8/10 23n
23n	10/12 23n
23n	12/14 23n
23n	14/16 23n
23n	16/18 23n
23n	18/20 23n
23n	20/22 23n
23n	22/24 23n
23n	24/26 23n
23n	25/up, 2's in. 23n

#### FAT BACKS

Fresh or Frozen	Cured
10 1/4n	6/8 10 1/4n
10 1/4n	8/10 10 1/4n
10 1/4n	10/12 10 1/4n
10 1/4n	12/14 10 1/4n
11n	14/16 12
13 1/4b	16/18 13 1/4b @ 13 1/2
13 1/4b	18/20 13 1/4b @ 13 1/2
13 1/4b	20/22 13 1/4b @ 13 1/2

n—nominal, n—asked, b—bid.

#### BELLIES

Fresh or F.F.A.	Frozen
33 1/2 @ 34n	6/8 33 1/2 @ 34n
33 1/2 @ 34	8/10 33 1/2 @ 34
30 1/2	10/12 30 1/2
29 1/2	12/14 29 1/2
27	14/16 27
26	16/18 26
24 1/2	18/20 24 1/2
Gr. Ann.	D.S. Clear
22 1/2n	18/20 22 1/2n
22 1/2n	20/22 22 1/2n
22	22/24 22b
19	30/35 19 1/2
17 1/2	35/40 18 1/2b
16 1/2	40/50 17 1/2

#### FRESH PORK CUTS

Job Lot	Car Lot
42... Loins, 12/dn.	42a
41... Loins, 12/16	40 1/2
38 1/2... Loins, 16/20	38
37... Loins, 20/up	36 @ 36 1/2
32 1/2... Butts, 4/8	32
32... Butts, 8/12	30
32... Butts, 8/up	30
37 @ 38... Ribs, 3/dn.	36 1/2
29... Ribs, 3/5	29 1/2
21... Ribs, 5/up	21

#### OTHER CELLAR CUTS

Fresh or Frozen	Cured
13 1/2 Square Jowls	unq.
11... Jowl Butts, Loose	11 1/2
11 1/2 Jowl Butts, Boxed	unq.

## LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

### FRIDAY, MAR. 22, 1957

Open	High	Low	Close
May 14.25	14.32	14.22	14.27
July 14.45	14.52	14.30	14.30
Sept. 14.42	14.42	14.30	14.30b
Oct.			14.02a

Sales: 6,500,000 lbs.

Open interest at close Thurs., Mar. 21: Mar. 10, May 718, July 422, Sept. 181, and Oct. 34 lots.

### MONDAY, MAR. 25, 1957

May	July	Sept.	Oct.
14.20	14.37	14.20	14.37b
14.25	14.45	14.25	14.42b
14.25	14.35	14.25	14.35
14.25	14.05	14.00	14.05

Sales: 7,000,000 lbs.

Open interest at close Fri., Mar. 22: Mar. 10, May 706, July 433, Sept. 191, and Oct. 34 lots.

### TUESDAY, MAR. 26, 1957

May	July	Sept.	Oct.
14.40	14.45	14.40	14.40a
14.40	14.52	14.40	14.47a
14.42	14.47	14.42	14.40b
14.40	14.10	14.05	14.05a

Sales: 4,800,000 lbs.

Open interest at close Mon., Mar. 25: Mar. 10, May 705, July 460, Sept. 216, and Oct. 32 lots.

### WEDNESDAY, MAR. 27, 1957

May	July	Sept.	Oct.
14.45	14.40	14.45	14.55
14.50	14.70	14.50	14.05a
14.42	14.60	14.42	14.00a
14.45	14.40	14.05	14.00a

Sales: 11,720,000 lbs.

Open interest at close Tues., Mar. 26: Mar. 715, July 477, Sept. 237, and Oct. 31 lots.

### THURSDAY, MAR. 28, 1957

May	July	Sept.	Oct.
14.57	14.57	14.42	14.42
14.85	14.07	14.52	14.52
14.80	14.60	14.45	14.45b
14.17	14.17	14.15	14.15a

Sales: 7,000,000 lbs.

Open interest at close Wed., Mar. 27: Mar. 735, July 469, Sept. 244, and Oct. 34 lots.

## HOG VALUES RECEDE SHARPLY THIS WEEK

(Chicago costs, credits and realizations for first two days of week.)

Hog cut-out values, in sharp declines, settled to their lowest levels in weeks. Appreciable markups in pork failed to match the rising market for the live animals, which was at its highest in some time. Only lightweights showed positive margins in the week's shift in values.

	Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$12.37	\$11.63	\$11.79	\$16.47	\$11.55	\$16.04
Fat cuts, lard	5.86	5.40	5.57	8.25	5.24	7.44
Ribs, trimmings, etc.	1.81	2.58	1.67	2.31	1.50	2.08
Cost of hogs	\$18.06		\$18.38		\$18.12	
Condemnation loss	.00		.00		.00	
Handling, overhead	1.77		1.60		1.43	
TOTAL COST	19.82	28.45	20.07	28.06	19.64	27.28
TOTAL VALUE	20.04	28.00	19.33	27.03	18.29	25.56
Cutting margin	+.12	+.15	-.74	-.103	-.185	-.172
Margin last week	+.49	+.68	-.18	-.27	-.56	-.74

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	Mar. 26	Mar. 26	Mar. 26
FRESH PORK (Carcass): (Packer style)	(Shipper style)	(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3.	None quoted	None quoted	None quoted
120-170 lbs., U.S. No. 1-3.	\$31.00 @ 32.50	None quoted	\$29.00 @ 31.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	44.00 @ 48.00	47.00 @ 50.00	46.00 @ 50.00
10-12 lbs.	44.00 @ 48.00	48.00 @ 50.00	46.00 @ 50.00
12-16 lbs.	44.00 @ 48.00	44.00 @ 47.00	45.00 @ 48.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	31.00 @ 34.00	32.00 @ 36.00	32.00 @ 34.00
HAMS, Skinned:			
12-16 lbs.	50.00 @ 58.00	52.00 @ 56.00	50.00 @ 55.00
16-18 lbs.	49.00 @ 58.00	52.00 @ 56.00	50.00 @ 55.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	45.00 @ 56.00	54.00 @ 60.00	48.00 @ 52.00
8-10 lbs.	45.00 @ 51.00	52.00 @ 56.00	45.00 @ 50.00
10-12 lbs.	43.00 @ 50.00	48.00 @ 52.00	48.00 @ 47.00
LARD, Refined:			
1-lb. cartons	19.00 @ 21.25	22.00 @ 23.00	17.00 @ 20.00
50-lb. cartons & cans.	17.50 @ 20.75	20.00 @ 22.00	None quoted
Tierces	17.00 @ 20.25	18.00 @ 20.00	15.00 @ 18.00

## N. Y. FRESH PORK CUTS

March 26, 1957

	City	Box lots
Hams, sknd., 10/14	47.00 @ 49.00	
Pork loins, 8/12	45.00 @ 49.00	
Pork loins, 12/16	44.00 @ 48.00	
Boston butts, 4/8	34.00 @ 38.00	
Regular picnic, 4/8	26.00 @ 28.00	
Spareribs, 3/down	39.00 @ 43.00	
Pork trim., regular	27.00	
Pork trim., spec. 80%	39.00	
(L.C.I. prices cwt.)		
Pork loins, 8/12	43.00 @ 46.00	
Pork loins, 12/14	42.00 @ 44.00	
Hams, sknd., 10/14	46.00 @ 49.00	
Boston butts, 4/8	34.00 @ 38.00	
Picnic, 4/8	26.00 @ 29.00	
Spareribs, 3/down	38.00 @ 42.00	

## N. Y. DRESSED HOGS

(L.C.I. prices)

	(Heads on, leaf fat in)
50 to 75 lbs.	\$29.50 @ 32.50
75 to 100 lbs.	29.50 @ 32.50
100 to 125 lbs.	29.50 @ 32.50
125 to 150 lbs.	29.50 @ 32.50

## CHGO. WHOLESALE SMOKED MEATS

March 26, 1957

	(Av.)
Hams, skinned, 14/16 lbs.	52
wrapped	52
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	53
Hams, skinned, 16/18 lbs., wrapped	51
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	45
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	43
Bacon, No. 1 sliced 1-lb. heat seal, self service pkg.	58

## PHILA. FRESH PORK

March 26, 1957

	WESTERN DRESSED
PORK CUTS—U.S. No. 1-3, lb.	
Reg. loins, trmd., 8/12	42 @ 44
Reg. loins, trmd., 12/16	42 @ 44
Butts, Boston, 4/8	33 @ 35
Spareribs, 3/down	38 @ 40
LOCALLY DRESSED	
Pork loins, 8/12	45 @ 48
Pork loins, 12/16	44 @ 47
Bellies, 10/12	29 @ 32
Spareribs, 3/down	36 @ 40
Skinned hams, 10/12	48 @ 51
Skinned hams, 12/14	47 @ 50
Picnic, 4/8	28 @ 31
Boston Butts, 4/8	34 @ 38

## HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Mar. 23, 1957 was 13.5, the U. S. Department of Agriculture has reported. This ratio compared with the 13.3 ratio for the preceding week and 10.3 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.289, \$1.299, and \$1.335 per bu. during the three periods, respectively.



# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

Wednesday, Mar. 27, 1957  
**↑BLOOD**

Unground, per unit of ammonia  
 bulk ..... 6.00n

### ↑DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:  
 Low test ..... 6.25n  
 Med. test ..... 6.25n  
 High test ..... 6.25n  
 Liquid stick, tank cars ..... \*2.00n

### ↑PACKINGHOUSE FEEDS

Carlots, ton  
 50% meat, bone scraps, bagged \$ 70.00@ 76.00  
 50% meat, bone scraps, bulk ... 67.50@ 70.00  
 55% meat scraps, bagged ..... 85.00  
 60% digester tankage, bagged .. 77.50@ 85.00  
 60% digester tankage, bulk ..... 75.00@ 80.00  
 80% blood meal, bagged ..... 120.00  
 Steam bone meal, bagged ..... 85.00  
 (Specially prepared) ..... 70.00  
 60% steam bone meal, bagged ..

### FERTILIZER MATERIALS

Feather tankage, ground,  
 per unit ammonia ..... \*5.00@5.25  
 Hoof meal, per unit ammonia ..... \*5.25@5.50

### ↑DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.80n  
 Med. test, per unit prot. .... 1.25n  
 High test, per unit prot. .... 1.20n

### GELATINE AND GLUE STOCKS

Cwt.  
 Calf trimmings, lmed (glue) .... 1.25@ 1.35  
 Hide trims., green salted (glue) .... 7.00  
 Cattle jaws, scraps and knuckles,  
 (gelatine, glue), per ton ..... 55.00@57.00  
 Pig skin scraps (gelatine) ..... 7.50@ 8.25

### ANIMAL HAIR

Winter coil dried, per ton ..... \*85.00@90.00  
 Summer coil dried, per ton ..... \*40.00@42.50  
 Cattle switches, per piece ..... 13 1/4@5 1/2  
 Winter processed (Nov.-March)  
 gray, lb. .... \*16%  
 Summer processed (April-Oct.)  
 gray, lb. .... \*10%

↑F.O.B. Chgo. \*Delivered. n—nom. a—asked.

## TALLOWs and GREASES

Wednesday, March 27, 1957

Only a moderate trade was consummated late last week in the inedible tallow and grease market, with prices steady. Several tanks of bleachable fancy tallow sold at 7c, c.a.f. Chicago. Choice white grease, all hog, was available at 9c, c.a.f. New York.

Several tanks of edible tallow sold on Monday at 11 1/2c and 11 1/4c, f.o.b. River points. Inquiry basis was at 11 1/2c, Chicago. Interest on bleachable fancy tallow in the Midwest was at 7c, but without reported trade. Bleachable fancy tallow was bid at 7 1/2c@ 7 3/4c, c.a.f. East, with offerings listed at 7 1/2c.

In early trade on Tuesday, two tanks of choice white grease, all hog, traded at 8 1/2c and 9c, c.a.f. East. Later in the day several more tanks of the same sold at 8 1/4c, c.a.f. New York. Some hard body bleachable fancy tallow was bid at 7 1/2c, same destination, but was held at 8c. Traders still talked 7 1/4c, on regular production bleachable fancy tallow. The

market in the Midwest was on the quiet side and steady, basis 7c, Chicago, on bleachable fancy tallow. Edible tallow sold at 12c, c.a.f. Chicago, and at 11 1/2c, f.o.b. River. Additional product was held at 11 1/4c, and higher, f.o.b. River. It was reported that edible tallow traded at 11 1/4c, f.o.b. River, but confirmation was lacking. Favorable freight point was mentioned as a factor.

Volume of trade was moderate at midweek, with mostly steady prices paid. The exception was choice white grease, not all hog, which sold at 7 1/2c, and No. 2 tallow at 5 1/2@5 3/4c, c.a.f. Chicago. Another tank of edible tallow traded at 11 1/2c, f.o.b. River, with continued inquiry at 11 1/4@ 11 1/2c, f.o.b. River, freight point considered. The same was reported as available at 11 1/2@12c, Chicago. Choice white grease, all hog, was bid at 8 1/4c delivered New York, but was held at 8 1/2c. Hard body bleachable fancy tallow was offered at 8c, c.a.f. East with bids at 7 1/2c. Best talk on regular production stock was at 7 1/2c.

**TALLOWs:** Wednesday's quotations: edible tallow 11 1/2@11 1/4c, f.o.b. River, and 11 1/2@12c, Chicago basis;



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Illinois	•	Buffalo 6, New York	•	Dearborn, Michigan	•	Cleveland 9, Ohio	•	Ohio	•	
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original fancy tallow, 7½c; bleachable fancy tallow, 7c; prime tallow, 6¾c; special tallow, 6½c; No. 1 tallow, 6¼c; and No. 2 tallow, 5½c @ 5¼c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 7½c; B-white grease, 6½c; yellow grease, 6c; house grease, 5½c; and brown grease, 5¼c. Choice white grease, all hog, was quoted at 8¾c, c.a.f. East.

### EASTERN BY-PRODUCTS

New York, Mar. 27, 1957  
Dried blood was quoted Wednesday at \$5 per unit of ammonia. Low test wet rendered tankage was listed at \$5 per unit of ammonia and dry rendered tankage was priced at \$1.10 per unit of protein.

### N.Y. COTTONSEED OIL FUTURES

FRIDAY, MARCH 22, 1957

	Open	High	Low	Close	Prev. Close
May	15.46	15.46	15.02	15.15	15.40
July	15.45	15.47	15.08	15.19	15.55
Sept.	15.28b	15.32	14.90	15.06	15.40
Oct.	15.24	15.25	14.90	14.97	15.30
Dec.	15.16b	15.22	14.75	14.95	15.25
Jan.	15.16a	15.22	14.90n	15.22n	
Mar.	15.10b	15.00	14.77	14.90b	15.15
May	15.00b	15.10	15.10	14.80b	15.12b

Sales: 940 lots.

MONDAY, MARCH 25, 1957

May	15.14b	15.24	15.10	15.24	15.15
July	15.19	15.33	15.15	15.33	15.19
Sept.	15.05	15.17	15.03	15.17	15.00
Oct.	14.93b	15.12	14.96	15.12	14.97
Dec.	14.90b	15.06	14.93	15.06	14.95
Jan.	14.90a	15.06	14.90n	15.06n	14.90n
Mar.	14.85b	15.08	15.08	15.05b	14.90n
May	14.80b	15.05	15.05	15.05	14.80b

Sales: 487 lots.

TUESDAY, MARCH 26, 1957

May	15.25b	15.40	15.24	15.39	15.24
July	15.34b	15.49	15.34	15.47	15.33
Sept.	15.15b	15.30	15.17	15.30	15.17
Oct.	15.06b	15.21	15.18	15.21	15.12
Dec.	15.00b	15.20	15.15	15.18b	15.06
Jan.	15.00a	15.18	15.18n	15.06n	
Mar.	15.02b	15.19	15.17	15.19	15.05b
May	15.00b	15.17	15.17	15.17	15.05

Sales: 348 lots.

WEDNESDAY, MARCH 27, 1957

May	15.50	15.50	15.40	15.48	15.39
July	15.56	15.59	15.50	15.57	15.47
Sept.	15.35	15.41	15.32	15.39b	15.30
Oct.	15.24	15.30	15.23	15.30	15.21
Dec.	15.25b	15.27	15.09	15.22b	15.18b
Jan.	15.25a	15.27	15.22n	15.18n	
Mar.	15.22b	15.24	15.24	15.16b	15.19
May	15.15b	15.24	15.14b	15.17	

Sales: 428 lots.

### VEGETABLE OILS

Wednesday, Mar. 27, 1957

Crude cottonseed oil, f.o.b.	
Valley	13½b
Southeast	13 @ 13½n
Texas	13½n
Corn oil in tanks, f.o.b. mills	13
Soybean oil, f.o.b. Decatur	12½pd&b
Peanut oil, f.o.b. mills	14
Coconut oil, f.o.b. Pacific Coast	10½b@11a
Cottonseed foots:	
Midwest and West Coast	2 @ 2¼
East	2 @ 2¼

### OLEOMARGARINE

Wednesday, Mar. 27, 1957

White domestic vegetable	29
Yellow quarters	30
Milk churned pastry	26
Water churned pastry	25

### OLEO OILS

Wednesday, Mar. 27, 1957

Prime oleo stearine (slack barrels)	13
Extra oleo oil (drums)	17½@18
Prime oleo oil (drums)	17 @ 17½

n—nominal, n—asked, b—bid, pd—paid.

# HIDES AND SKINS

Trading this week of big packer production mostly steady at late last week's advance—Action better in small packer and country hides, with some preference for split weights—Sellers not eager to release stock at steady bids early, some higher quotations reported later—Sheepskin trade generally steady.

### CHICAGO

**PACKER HIDES:** Asking prices were higher on most selections last week and a number of types sold at an advance of ½c. Steady terms were accepted for two grades which comprised the only activity the closing day last week. Estimated sales were about 80,000 pieces, with most of the sales reported to be to dealers.

This week started off on the quiet side, with prices quoted nominally unchanged, with no confirmed sales on Monday. Active demand and liberal offerings resulted in heavy trading on Tuesday at steady prices. Trading comprised heavy native steer hides at 10c, heavy cows at 10½c, light cows, St. Paul production at 15c, Rivers at 16½c, branded steers at 8½c for butt-brands and 8c for Colorados, and Northern branded cows at 9c, all prices unchanged. Dealers were reported to be the major buyers.

**SMALL PACKER AND COUNTRY HIDES:** The tone of the small packer hide market showed improvement, and trading values were steady to firm. There is still room for improvement in trading volume, however. Buyers generally preferred lighter average split weights, but some movement of all weights was accomplished. Heavy average weights continued to be offered freely, but demand lagged. Inquiry for country locker butchers was slow.

**CALFSKINS AND KIPSKINS:** There continued to be interest for big packer heavy calf at the start of this week, but offerings were held tightly. Trading developed on Wednesday with about 18,000 north-

ern heavy calfskins trading higher. Heavy St. Paul and Evansville calf sold at 52½c, and Milwaukee production brought 50c. Several thousand pieces of northern light calf sold at 37½c.

**SHEEPSKINS:** No change since last week on No. 1 shearlings. Stock sold at 2.00@2.50, depending on quality. Fall clips sold at 2.50@3.00. Market was also steady on No. 2 and No. 3 shearlings.

### CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended		Cor. Week	
		Mar. 27, 1957		1956	
Lgt. native steers	15	15½	@16a		
Hvy. nat. steers	10		12		
Ex. lgt. nat. steers	18½				
Butt-brand steers	8½		9½		
Colorado steers	8		9		
Hvy. Texas steers	8½n		9½		
Light Texas steers	11n				
Ex. lgt. Texas steers	15n		14½n		
Heavy native cows	10½		12½		
Light nat. cows	15 @ 16½		17 @ 17½		
Branded cows	9 @ 10		11½ @ 12½		
Native bulls	8		10½ @ 11n		
Branded bulls	7n		9½ @ 10n		
Calfskins:					
Northern, 10/15	50 @ 52½	55	@57½		
10 lbs./down	37½		32½		
Kips, Nor., nat., 13/25	27½n		40n		
SMALL PACKER HIDES					
STEERS AND COWS:					
60 lbs. and over	9n	11	@12n		
50 lbs.	11½n	14½	@15n		
SMALL PACKER SKINS					
Calfskins, all wts.		28	@30		
Kipskins, all wts.	22 @ 24	24	@25n		
SHEEPSKINS					
Packer shearlings:					
No. 1	2.00@2.50	2.50			
Dry Pelts	28n	24 @ 25			
Horsehides, untrim.	8.50@9.00	9.00@9.50			
Horsehides, trim.	7.50@8.00				

### N. Y. HIDE FUTURES

FRIDAY, MARCH 22, 1957

	Open	High	Low	Close	
Apr.	11.60b	11.60	11.38	11.35b	4½
July	12.20b	12.25	12.05	12.05	
Oct.	12.20b	12.83	12.62	12.62-64	
Jan.	13.11b	13.11	12.93b-13.60		
Apr.	13.41b	13.41	13.23b	13.23b	1½
July	13.50b	13.60	13.60	13.50b	6½

Sales: 106 lots.

MONDAY, MARCH 25, 1957

Apr.	11.25b	11.30	11.26	11.25b	3½
July	12.00b	12.02	11.96	11.96-98	
Oct.	12.56b	12.60	12.54	12.54	
Jan.	12.85b	12.85	12.85b	12.85b	5½
Apr.	13.15b	13.15	13.15b	13.15b	3½
July	13.35b	13.35	13.35b	13.35b	6½

Sales: 88 lots.

TUESDAY, MARCH 26, 1957

Apr.	11.19-26	11.50	11.19	11.50	
July	12.00	12.11	12.00	12.08	7½
Oct.	12.55b	12.70	12.61	12.63b	1½
Jan.	12.80b	13.00	12.96	13.00b	1½
Apr.	13.15b	13.40	13.25	13.35b	4½
July	13.30b	13.35	13.35b	13.35b	7½

Sales: 155 lots.

WEDNESDAY, MAR. 27, 1957

Apr.	11.40	11.55	11.40	11.45b	1½
July	12.05b	12.40	12.10	12.10b	1½
Oct.	12.65	12.65	12.65	12.62b	1½
Jan.	12.90b	12.90	12.90	12.93b	1½
Apr.	13.20b	13.20	13.20	13.25b	1½
July	13.45b	13.45	13.45b	13.45b	6½

Sales: 34 lots.

THURSDAY, MARCH 28, 1957

Apr.	11.35b	11.50	11.50	11.50	
July	12.09	12.10	12.04	12.10	
Oct.	12.50b	12.55	12.55	12.55b	6½
Jan.	12.80b	12.80	12.85b	12.85b	1½
Apr.	13.10b	13.15	13.15b	13.15b	3½
July	13.25b	13.25	13.30b	13.30b	6½

Sales: 19 lots.

n—nominal, b—bid, n—asked.

### Tallow, Grease Exports

Shippers' export declarations processed by the Bureau of the Census for the week ended March 22 indicated United States exports of tallow at 31,717,769 lbs. Exports of grease from the U. S. for the period were reported at 1,561,922 lbs.



# LIVESTOCK MARKETS...Weekly Review

## Early Lamb Crop Expected To Be Trifle Below 1956

The early lamb crop in the principal early lamb producing states was estimated at 1 per cent below the 1956 number, according to the Crop Reporting Board. The drop was due to a reduction in the number of breeding ewes, and a slightly lower lambing percentage, as the percentage of ewes lambing early was above last year. Practically all of the drop in the early lamb crop was accounted for by the two leading states, California and Texas, where breeding ewe numbers on January 1 were down 6 and 11 per cent, respectively.

The number of breeding ewes on farms and ranches January 1, 1957 was below the previous year in each of the ten important early lamb states except Arizona, Missouri, Kentucky and Tennessee.

**California:** The early lamb crop was smaller than last year, reflecting the 6 per cent cut in the number of breeding ewes. The lambing percentage and proportion of the ewes lambing early expected to be about the same as for 1956.

**Arizona:** The early lamb crop was expected to be slightly smaller than last year, with proportion of ewes lambing early about the same as in 1956.

**Texas:** Early lamb crop to be considerably below that for 1956. Breeding ewe numbers were down 11 per cent and the lambing percentage will probably be down from a year ago.

**Missouri:** Breeding ewe numbers, were up 3 per cent. This together with an increase in the proportion of ewes lambing early point to a sharp increase over 1956 in the size of the early lamb crop.

**Southeastern States:** Expect early lamb crop to be about 11 per cent larger than in 1956. The number of breeding ewes was only up about 1 per cent, but there was a large increase in the proportion of the ewes that lambed early. The lambing percentage will probably be about the same as for 1956.

**Northwestern States:** The early lamb crop was expected to be about the same as last year. Breeding ewe numbers are down about three per cent, but this was offset by an increase in the lambing percentage and the proportion of ewes lambing early.

## Sees Drop In Hog Market, Cattle Steady This Year

The outlook for hog, cattle and egg prices in 1957 has been outlined by Francis Kutish, Iowa State College farm economist.

He said hog prices won't be as high next winter as they have been in late months. The reason: Farmers are planning to raise more late spring and summer pigs this year than in 1956.

The market price tells us that some additional hogs could be profitably raised than were raised last April, May and June. Hog prices are at a level where farmer interest is high and feed is cheaper than a year ago. But these factors apparently are combining to overdo the increase in numbers, he indicated.

A 10 per cent boost in late spring pig production could be expected to drop prices at least 15 per cent when the pigs are marketed. If farmers over-respond to current hog prices, hogs will be back in the dumps in the winter of 1958, he cautioned.

Plentiful supplies of fed cattle will be on the market during most of

1957, Kutish said. He based his forecast on an increase in July to November purchases of feeder cattle that totaled 30 per cent over the same period a year ago. This would indicate that no high cattle prices are in prospect for this year.

## SALABLE LIVESTOCK AT 12 MARKETS IN FEBRUARY

CATTLE			
	Feb., 1957	Feb., 1956	
Chicago	178,524	187,084	
Cincinnati	15,541	17,027	
Denver	48,700	52,302	
Fort Worth	26,215	28,745	
Indianapolis	35,233	34,242	
Kansas City	79,412	88,481	
Oklahoma City	32,732	39,560	
Omaha	150,905	154,908	
St. Joseph	52,424	57,480	
St. Louis NSY	68,962	69,645	
Sioux City	90,827	95,600	
S. St. Paul	78,722	87,031	
Totals	860,197	913,164	
CALVES			
Chicago	4,486	5,490	
Cincinnati	3,757	4,577	
Denver	2,873	2,251	
Fort Worth	6,360	6,215	
Indianapolis	3,434	4,518	
Kansas City	5,487	5,028	
Oklahoma City	3,853	3,196	
Omaha	3,066	3,747	
St. Joseph	3,030	3,417	
St. Louis NSY	14,056	13,875	
Sioux City	3,962	3,981	
S. St. Paul	45,047	50,915	
Totals	90,420	107,238	
HOGS			
Chicago	151,754	226,087	
Cincinnati	66,972	79,915	
Denver	10,880	14,685	
Fort Worth	11,619	10,346	
Indianapolis	215,430	242,470	
Kansas City	53,640	53,243	
Oklahoma City	14,083	15,129	
Omaha	131,929	215,481	
St. Joseph	93,268	128,148	
St. Louis NSY	262,316	266,743	
Sioux City	104,027	171,165	
S. St. Paul	209,950	297,294	
Totals	1,325,977	1,721,306	
SHEEP AND LAMBS			
Chicago	39,841	47,982	
Cincinnati	2,323	2,158	
Denver	59,907	96,566	
Fort Worth	33,937	47,120	
Indianapolis	18,653	9,262	
Kansas City	20,186	20,606	
Oklahoma City	6,072	8,305	
Omaha	61,556	54,215	
St. Joseph	20,481	15,396	
St. Louis NSY	10,946	16,588	
Sioux City	23,532	38,720	
S. St. Paul	47,319	51,913	
Totals	380,653	408,824	

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CHATTANOOGA, TENN.  
CINCINNATI, OHIO  
DAYTON, OHIO  
DETROIT, MICH.  
FLORENCE, S.C.  
FT. WAYNE, IND.  
FULTON, KY.  
JACKSON, MISS.  
JONESBORO, ARK.

LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.

OMAHA, NEBR.  
PAYNE, OHIO  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.  
VALPARAISO, IND.

SERVICE  
**KENNETT-MURRAY**  
LIVESTOCK BUYING

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, March 23, 1957, as reported to The National Provisioner:

**CHICAGO**  
Armour, 6,881 hogs; Shippers, 8,058 hogs; and Others, 19,518 hogs.  
Totals: 26,893 cattle, 856 calves, 33,957 hogs and 2,719 sheep.

**KANSAS CITY**  
Cattle Calves Hogs Sheep  
Armour.. 3,095 486 2,790 1,133  
Swift .. 3,181 594 4,707 1,470  
Wilson .. 1,214 .. 3,984 ..  
Butchers 6,267 54 1,001 374  
Others .. 398 .. 2,636 8,240  
Totals..14,155 1,134 15,118 6,217

**OMAHA**  
Cattle Calves Hogs Sheep  
Armour .. 6,194 5,054 1,908  
Cudahy .. 3,562 4,651 2,248  
Swift .. 4,407 7,073 2,257  
Wilson .. 3,185 4,284 1,088  
Neb. Beef. 478 .. ..  
Am. Stores 885 .. ..  
Corbushers 815 .. ..  
O'Neill .. 498 .. ..  
R. & C. .. 1,116 .. ..  
Eagle .. 349 .. ..  
Gr. Omaha 668 .. ..  
Rothschild 1,409 .. ..  
Roth .. 821 .. ..  
Klingan .. 1,622 .. ..  
Omaha .. 585 .. ..  
Union .. 1,240 .. ..  
Others .. 384 6,375 ..  
Totals ..27,816 27,437 7,501

**E. ST. LOUIS**  
Cattle Calves Hogs Sheep  
Armour.. 3,005 502 13,571 962  
Swift .. 3,495 1,764 16,177 2,300  
Hunter .. 1,204 .. 8,284 ..  
Hill .. .. 1,502 ..  
Krey .. .. 12,267 ..  
Totals.. 7,704 2,266 51,801 3,262

**ST. JOSEPH**  
Cattle Calves Hogs Sheep  
Swift .. 2,305 312 10,446 4,170  
Armour.. 3,244 231 5,766 784  
Others .. 4,736 .. 2,932 ..  
Totals..10,285 543 19,144 4,996  
\*Do not include 492 cattle, 67 calves, 6,093 hogs and 4,233 sheep direct to packers.

**SIoux CITY**  
Cattle Calves Hogs Sheep  
Armour.. 3,307 .. 1 5,499 1,603  
Swift .. 3,898 .. 3,368 1,436  
B.C. Dr. .. 3,734 .. ..  
Raskin .. 701 .. ..  
Butchers 312 .. 2 ..  
Others .. 6,392 .. 13,593 177  
Totals..18,344 3 22,460 3,216

**WICHITA**  
Cattle Calves Hogs Sheep  
Cudahy.. 1,022 48 3,057 ..  
Dunn .. 181 .. ..  
Doid .. 160 .. 951 ..  
Sunflower 45 .. ..  
Excel .. 497 .. ..  
Kansas .. 458 .. 470 ..  
Armour.. 136 .. 1,162 ..  
Swift .. .. ..  
Others .. 1,335 .. 75 2,464  
Totals.. 3,834 48 4,083 4,096

**OKLAHOMA CITY**  
Cattle Calves Hogs Sheep  
Armour.. 784 106 804 1,050  
Wilson .. 1,375 244 1,309 945  
Others .. 3,960 423 966 ..  
Totals\* 6,068 833 3,169 1,995

\*Do not include 887 cattle, 353 calves, 9,217 hogs and 2,347 sheep direct to packers.

**LOS ANGELES**  
Cattle Calves Hogs Sheep  
Armour.. 225 .. 69 ..  
Cudahy .. 327 .. ..  
Wilson .. 114 .. ..  
Ideal .. 692 .. ..  
United .. 570 .. 204 ..  
Atlas .. 437 .. ..  
Gr. West. 425 .. ..  
Com'l .. 310 .. ..  
Goldring 261 55 .. ..  
Others .. 1,706 358 568 ..  
Totals.. 5,067 413 841 ..

**DENVER**  
Cattle Calves Hogs Sheep  
Armour.. 1,201 .. 3,482 ..  
Swift .. 2,081 207 2,751 7,707  
Cudahy.. 1,104 90 5,893 104  
Wilson .. 980 .. 4,795 ..  
Others .. 5,417 .. 218 902  
Totals..10,783 312 8,862 17,080

**CINCINNATI**  
Cattle Calves Hogs Sheep  
Gall .. .. .. 221  
Schlachter 177 29 ..  
Others .. 3,482 1,016 15,112 ..  
Totals.. 3,659 1,045 15,112 221

**ST. PAUL**  
Cattle Calves Hogs Sheep  
Armour.. 5,967 3,161 14,623 3,295  
Bartusch 1,155 .. ..  
Rifkin .. 827 30 ..  
Superior. 2,067 .. ..  
Swift .. 5,579 3,465 20,863 2,461  
Others .. 3,127 3,380 9,964 2,175  
Totals..18,122 10,036 45,393 7,934

**FORT WORTH**  
Cattle Calves Hogs Sheep  
Armour.. 338 529 1,550 4,481  
Swift .. 1,191 398 838 8,902  
Morrell .. 408 19 ..  
City .. 337 8 98 ..  
Rosenthal 196 55 .. ..  
Totals.. 2,470 1,009 2,486 13,473

**TOTAL PACKER PURCHASES**  
Week ended Mar. 23 .. 154,700 144,739 167,211  
Prev. week .. 249,863 261,337 294,709  
Same week 1956 .. 72,710 59,481 106,275

## CORN BELT DIRECT TRADING

Des Moines, March 27—Prices on hogs at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:  
120-180 lbs. .... \$14.25@16.50  
180-240 lbs. .... 16.25@17.60  
240-270 lbs. .... 16.35@17.60  
270-330 lbs. .... 15.75@16.85  
Sows, U.S. No. 1-3:  
270-330 lbs. .... 16.00@16.85  
330-400 lbs. .... 15.50@16.35  
400-550 lbs. .... 14.25@15.85

Corn belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week est.	Last week actual	Last year actual
Mar. 21 ..	57,000	42,000	64,000
Mar. 22 ..	51,000	43,000	61,000
Mar. 23 ..	35,500	45,000	32,000
Mar. 25 ..	52,500	41,500	70,000
Mar. 26 ..	77,500	73,000	52,000
Mar. 27 ..	65,000	70,000	61,000

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Mar. 27 were as follows:

**CATTLE:** Cwt.  
Steers, choice .. \$21.25@22.00  
Steers, good .. 18.50@21.00  
Heifers, gd. & ch. 18.50@21.00  
Sts. & hrs., stand. 15.50@18.50  
Cows, util. & com'l. 11.75@14.00  
Cows, can. & cut. 9.00@12.50  
Bulls, util. & com'l. 14.00@16.50  
Bulls, good (beef) .. None quoted  
**VEALERS:**  
Good & choice .. 22.00@28.00  
Calves, gd. & ch. 14.50@20.00  
**HOGS, U.S. No. 1-3:**  
120/160 lbs. .... 14.00@16.25  
160/180 lbs. .... 16.00@18.50  
180/200 lbs. .... 18.00@18.50  
200/220 lbs. .... 18.00@18.50  
220/240 lbs. .... 17.75@18.50  
240/270 lbs. .... 17.50@18.00  
270/300 lbs. .... 17.25@17.75  
300/330 lbs. .... 17.00@17.25  
Sows, U.S. No. 1-3:  
180/360 lbs. .... 16.25@17.25  
**LAMBS:**  
Gd. & ch. (wooled). 22.00@24.00  
Util. & gd. .... 16.00@21.00

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Mar. 23, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup> ..	13,048	12,387	57,701	35,182
Baltimore, Philadelphia ..	8,574	939	31,601	3,584
Cln., Cleve., Detroit, Indpls. ....	20,322	8,704	112,934	11,770
Chicago Area ..	2,625	9,555	51,510	5,000
St. Paul-Wis. Areas <sup>2</sup> ..	29,488	32,061	98,184	12,248
St. Louis Area <sup>3</sup> ..	15,091	3,792	54,989	6,119
Sioux City-So. Dakota <sup>4</sup> ..	18,715	944	61,451	9,737
Omaha ..	30,782	2,132	31,429	14,588
Kansas City ..	13,930	15,198	281,137	25,903
Iowa-So. Minnesota <sup>5</sup> ..	30,176	7,995	59,258	2,624
Louisville, Evansville, Nashville, Memphis ..	10,672	2,813	44,300	11,000
Georgia-Alabama Area <sup>6</sup> ..	6,479	2,813	21,946	13,136
St. Joseph, Wichita, Okla. City ..	15,978	618	13,863	21,583
Pt. Worth, Dallas, San Antonio ..	13,913	2,993	30,133	25,892
Denver, Ogden, Salt Lake City ..	13,600	556	13,664	3,354
Los Angeles, San Fran. Areas <sup>7</sup> ..	21,094	286,483	109,337	207,075
Portland, Seattle, Spokane ..	6,987	108,450	1,143,427	262,900
Grand Totals ..	286,483	109,337	1,098,554	207,075
Totals same week 1956 ..	284,100	108,450	1,143,427	262,900

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>6</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>7</sup>Includes Los Angeles, Vernon San Francisco, San Jose, Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended March 16 compared with the same time 1956 was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS UP to 1000 lbs.		VEAL CALVES Good and Choice		HOGS <sup>1</sup> Grade B <sup>2</sup> Dressed		LAMBS Good and Choice	
	1956	1957	1956	1957	1956	1957	1956	1957
Toronto ..	\$19.50	\$17.30	\$27.36	\$26.00	\$29.25	\$22.63	\$22.39	\$21.90
Montreal ..	18.85	18.85	25.00	21.50	29.10	22.10	22.00	18.00
Winnipeg ..	17.25	16.33	26.50	26.32	28.96	22.25	18.25	19.35
Calgary ..	16.51	15.35	20.00	17.82	26.90	19.68	18.66	17.82
Edmonton ..	16.50	15.35	25.50	23.00	27.50	20.20	19.50	18.90
Lethbridge ..	17.00	15.40	18.75	16.50	26.75	19.40	19.00	17.90
Pr. Albert ..	15.75	15.20	22.75	23.50	27.25	18.50	17.50	15.75
Moore Jaw ..	16.00	15.50	20.00	21.00	27.00	18.50	17.00	16.70
Saskatoon ..	16.40	15.40	24.00	23.00	27.25	18.50	17.00	16.70
Regina ..	16.15	15.50	22.50	22.00	27.25	18.50	17.00	15.30
Vancouver ..	17.50	15.60	25.00	22.15	27.25	18.50	17.00	15.30

\*Canadian Government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during week ended March 22:

	Cattle	Calves	Hogs
Week ended March 22 ..	3,332	816	20,256
Week previous (five days) ..	2,926	601	17,220
Corresponding week last year ..	3,132	589	15,390

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Mar. 27 were as follows:

**CATTLE:** Cwt.  
Steers, gd. & ch. .... \$18.50@22.00  
Steers, util. & std. 14.00@18.00  
Heifers, gd. & ch. 18.50@22.00  
Cows, util. & com'l. 12.75@14.50  
Cows, can. & cut. 11.00@13.00  
Bulls, commercial .. 15.00@15.25  
**VEALERS:**  
Good & choice .. 19.00@23.00  
Calves, gd. & ch. 17.50@20.00  
**HOGS, U.S. No. 1-3:**  
180/200 lbs. .... 17.25@18.25  
200/220 lbs. .... 17.50@18.25  
220/240 lbs. .... 17.50@18.50  
240/270 lbs. .... 17.25@18.00  
Sows, U.S. No. 1-3:  
270/360 lbs. .... 16.00@16.75  
**LAMBS:**  
Good & choice .. 23.00@24.50  
Springers .. 25.50@26.00

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Mar. 27 were as follows:

**CATTLE:** Cwt.  
Steers, prime .. None quoted  
Steers, choice .. \$20.25@23.00  
Steers, good .. 18.50@22.00  
Heifers, prime .. 21.25@22.00  
Heifers, gd. & ch. 17.00@21.25  
Cows, util. & com'l. 11.75@14.00  
Cows, can. & cut. 10.00@11.50  
Bulls, cut. & com'l. 12.50@16.00  
Bulls, good (beef) .. None quoted  
**HOGS, U.S. No. 1-3:**  
180/200 lbs. .... 17.25@18.00  
200/220 lbs. .... 17.50@18.25  
220/240 lbs. .... 17.25@18.25  
240/270 lbs. .... 17.00@18.00  
270/300 lbs. .... 16.50@17.25  
Sows, U.S. No. 1-3:  
270/360 lbs. .... 16.50@17.00  
**LAMBS:**  
Good & ch. (wooled). 24.00 only  
Gd. & ch. (shorn) .. 22.50@22.75

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended March 23, 1957, compared:

### CATTLE

	Week ended	Prev. week	Cor.
Chicago	26,393	26,620	24,729
Kan. City	15,289	14,149	14,934
Omaha	27,782	28,246	24,598
E. St. Louis	9,970	9,812	9,222
St. Joseph	10,121	10,133	10,246
St. Paul	12,530	13,028	10,624
Wichita	3,554	3,654	4,354
New York & Jer. City	13,187	12,795	
Ola. City	8,141	8,681	8,418
Cincinnati	4,163	4,551	4,598
Denver	10,006	20,865	9,078
St. Paul	14,995	16,404	15,584
Milwaukee	4,889	5,565	4,658
Totals	149,093	174,895	153,818

### HOGS

Chicago	25,590	25,283	22,330
Kan. City	15,118	13,308	13,465
Omaha	46,316	46,038	48,606
E. St. Louis	51,901	52,526	42,219
St. Joseph	22,305	20,676	27,763
St. Paul	17,071	16,648	22,244
Wichita	10,194	9,654	12,945
New York & Jer. City	60,525	54,745	
Ola. City	12,886	13,989	17,727
Cincinnati	14,358	11,845	13,838
Denver	8,942	9,192	8,978
St. Paul	35,429	35,759	46,110
Milwaukee	4,455	5,118	6,085
Totals	264,274	314,511	347,055

### SHEEP

Chicago	2,719	3,511	4,122
Kan. City	6,217	3,802	12,426
Omaha	10,607	10,184	11,276
E. St. Louis	3,262	2,865	1,863
St. Joseph	9,004	6,539	10,545
St. Paul	2,323	2,307	3,890
Wichita	1,632	1,874	2,398
New York & Jer. City	36,440	46,832	
Ola. City	4,342	6,778	7,680
Cincinnati	221	195	420
Denver	16,021	17,095	18,764
St. Paul	5,759	4,531	4,991
Milwaukee	648	811	660
Totals	62,755	97,330	125,856

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter. §Stockyards receipts for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Mar. 16:

### CATTLE

	Week ended	Same week
Western Canada	16,481	16,021
Eastern Canada	15,338	16,962
Totals	31,969	32,983

### HOGS

Western Canada	48,065	58,092
Eastern Canada	61,861	69,791
Totals	109,926	127,883

All hog carcasses skinned

### SHEEP

Western Canada	3,216	3,528
Eastern Canada	2,922	2,480
Totals	6,138	6,008

## NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York Market for week ended Mar. 23:

	Cattle	Calves	Hogs	Sheep
Salable	not available			
Total (incl. directs)	not available			
Prev. wk.	163	57		
Salable	2,428	581	17,925	9,388
Total (incl. directs)				

\*Including hogs at 31st St.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mar. 21	2,342	320	11,277	1,674
Mar. 22	3,265	144	7,444	1,203
Mar. 23	102	164	3,012	11
Mar. 25	21,984	214	8,977	2,896
Mar. 26	7,000	200	7,500	2,300
Mar. 27	1,400	300	17,000	1,500
*Week so far	42,984	714	33,477	6,696
Pr. wk.	45,722	1,320	28,813	5,149
Yr. ago	42,965	1,265	31,133	9,662
2 years ago	34,512	1,066	28,461	7,201

\*Including 232 cattle, 2,789 hogs and 1,346 sheep direct to packers.

### SHIPMENTS

Mar. 21	3,343	17	1,968	729
Mar. 22	2,629	144	1,891	134
Mar. 23	76		311	240
Mar. 25	6,860		2,129	704
Mar. 26	3,000		1,000	600
Mar. 27	2,000		2,000	200
*Week so far	11,860	5,129	1,504	
Pr. wk.	18,790	33	3,948	875
Yr. ago	16,951	52	4,698	2,465
2 years ago	12,140	104	3,295	2,912

### MARCH RECEIPTS

	1957	1956
Cattle	191,879	139,157
Calves	5,408	6,040
Hogs	194,517	194,907
Sheep	36,179	35,644

### MARCH SHIPMENTS

	1957	1956
Cattle	87,744	70,416
Hogs	30,112	32,533
Sheep	12,966	12,924

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Mar. 27:

	Week	Week
	ended	ended
Packers' purch.	29,780	26,058
Shippers' purch.	9,280	7,860
Totals	39,060	33,918

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Mar. 22, with comparisons:

	Cattle	Hogs	Sheep
Week to date	256,000	414,000	147,000
Previous week	247,000	400,000	125,000
Same wk. 1956	264,000	498,000	196,000
1957 to date	2,933,000	4,892,000	1,715,000
1956 to date	3,298,000	6,950,000	1,965,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Mar. 21:

	Cattle	Calves	Hogs	Sheep
Los Ang.	5,600	500	1,000	130
N. P. land	2,815	385	1,640	1,180
San Fran.	550	10	800	400

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Mar. 27 were as follows:

	Cwt.
Steers, choice	\$20.00 only
Steers, good	19.00@20.00
Heifers, stand. & gd.	17.00@18.00
Cows, util. & com'l.	12.00@14.00
Cows, can. & cut.	9.50@12.00
Bulls, util. & com'l.	14.00@15.50
Choice & prime	26.00@27.00
Good & choice	23.00@28.00
Util. & stand.	16.00@23.00

HOGS, U.S. No. 1-3:	
180/200 lbs.	17.50@18.00
200/220 lbs.	17.50@18.00
220/240 lbs.	17.50@18.00
240/270 lbs.	17.00@17.50
Sows, U.S. No. 1-3:	
180/200 lbs.	15.25@15.50
Sows, U.S. No. 1-3:	
300/400 lbs.	15.25@15.50

LAMBS:	
Choice & prime	24.50@25.00
Springers, good	23.50 only

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, March 26, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.B. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	16.00-17.25	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	17.00-18.00	None qtd.	None qtd.	None qtd.	16.50-17.50
160-180 lbs.	17.75-18.50	16.00-18.00	17.00-18.00	17.00-18.25	17.00-18.00
180-200 lbs.	18.25-18.75	17.50-18.85	17.75-18.50	17.75-18.75	17.75-18.75
200-220 lbs.	18.00-18.75	18.25-19.00	18.25-18.75	18.00-19.00	17.75-18.75
220-240 lbs.	17.75-18.75	18.25-19.00	18.00-18.75	18.00-19.00	17.75-18.75
240-270 lbs.	17.25-18.50	18.10-18.65	17.75-18.50	17.75-18.50	17.50-18.50
270-300 lbs.	17.00-17.75	17.65-18.25	17.25-18.00	17.25-17.75	17.00-17.75
300-330 lbs.	None qtd.	17.25-17.75	None qtd.	17.00-17.50	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	17.25-17.75	15.50-18.00	16.50-17.75	16.50-17.75	16.25-17.50

80WS:					
U.S. No. 1-3:					
180-270 lbs.	16.75 only	None qtd.	None qtd.	None qtd.	16.25-17.00
270-300 lbs.	16.75 only	None qtd.	16.25-16.50	None qtd.	16.25-17.00
300-330 lbs.	16.75 only	None qtd.	16.00-16.50	16.25-17.00	16.00-16.75
330-360 lbs.	16.50-16.75	None qtd.	16.00-16.25	16.25-17.00	16.00-16.75
360-400 lbs.	16.25-16.50	16.00-17.00	15.75-16.00	16.25-17.00	16.00-16.75
400-450 lbs.	16.00-16.25	16.25-16.75	15.50-15.75	15.50-16.50	15.75-16.50
450-550 lbs.	15.50-16.00	15.50-16.50	15.25-15.50	15.50-16.50	15.00-16.25
Boars & Stags:					
all wts.	11.75-13.25	None qtd.	11.75-13.25	None qtd.	None qtd.

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	None qtd.	23.25-25.00	23.00-24.75	23.00-24.50
1100-1300 lbs.	None qtd.	None qtd.	23.00-25.00	23.25-25.00	23.00-24.50
1300-1500 lbs.	None qtd.	23.75-26.50	22.50-25.00	23.00-24.75	22.50-24.00
Choice:					
700-900 lbs.	None qtd.	20.75-24.25	21.25-23.25	20.50-23.00	20.00-23.00
900-1100 lbs.	21.75-22.75	20.75-24.25	21.25-23.25	20.50-23.25	19.50-23.00
1100-1300 lbs.	21.75-22.75	20.75-24.00	21.00-23.25	20.50-23.25	19.50-23.00
1300-1500 lbs.	21.50-22.50	20.50-24.00	20.50-23.00	20.50-23.00	19.50-23.00
Good:					
700-900 lbs.	18.50-20.00	18.00-20.50	19.00-21.25	18.50-20.50	18.00-20.00
900-1100 lbs.	18.50-20.50	18.25-21.00	19.00-21.25	18.50-20.50	18.00-20.00
1100-1300 lbs.	18.50-20.50	18.00-20.75	18.75-21.25	18.50-20.50	18.00-19.50
Standard:					
all wts.	16.75-18.50	16.50-18.00	16.00-19.00	16.50-18.50	16.00-18.00
Utility:					
all wts.	14.00-16.75	14.00-16.50	13.00-16.00	13.50-16.50	13.00-16.00

HEIFERS:					
Prime:					
600-800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	21.00-22.00
800-1000 lbs.	None qtd.	23.00 only	22.50-23.25	21.75-23.00	21.00-22.00
Choice:					
600-800 lbs.	20.00-21.50	20.50-22.25	20.75-22.50	20.00-21.75	19.00-21.00
800-1000 lbs.	20.00-21.50	20.75-22.50	21.00-22.50	20.00-21.75	19.00-21.00
Good:					
500-700 lbs.	18.50-20.00	18.00-20.50	18.00-21.00	18.00-20.00	17.50-19.00
700-900 lbs.	18.50-20.00	18.25-20.75	18.50-21.00	18.00-20.00	17.50-19.00
Standard:					
all wts.	16.50-19.00	15.00-17.00	15.50-18.50	15.50-17.50	15.00-17.50
Utility:					
all wts.	14.00-16.50	12.00-13.00	13.50-15.50	12.00-15.50	12.00-15.00

COWS:					
Commercial:					
all wts.	14.00-15.00	14.00-15.00	14.25-15.50	14.00-15.00	13.50-14.50
Utility:					
all wts.	12.50-14.00	12.75-14.00	13.00-14.25	12.50-14.00	12.00-13.50
Can. & cut.					
all wts.	9.00-12.00	10.00-13.25	10.50-13.00	10.75-12.25	9.50-12.00



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### POSITION WANTED

#### SAUSAGE EXPERT

WIDE EXPERIENCE in making durable High quality salami species. Available for interview. Medium sized plant preferred. Best references.

W-64, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### MANAGEMENT CONSULTANTS

Let us help you with your problems in Organization, Management, Production, Labor Relations, Sales and Marketing.

LEE B. REIFEL & ASSOCIATES  
216 Bank of Wood County Bldg.  
Bowling Green, Ohio

#### MEAT PACKING CONSULTANT

Practical experience forty years, all phases of the industry, including sales, management, etc. Retired, available for special assignments. Will render assistance to any company, large or small, temporary relief, building business, sale of plant, etc. Free to go anywhere. W-108, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: Desires position with growing concern. Have both federal and state experience. W-109, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER-SUPERINTENDENT: Practical, profitable pork operations, manufacturing yields, organization, production, costs. Available. W-97, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Experienced in almost all departments. Would like to relocate in Michigan, California or Florida. Will consider other states. Available now. W-110, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PURCHASING AGENT: 20 years' experience. Knowledge of modern packaging, inventory control based on actual knowledge of plant operation, especially sausage. W-111, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

#### MANAGER or SUPERINTENDENT

With unusual proven ability to establish good practices in all divisions and set up controls to maintain same. Age 48, 28 years' experience in large and small plants. 21 years with one company, 12 successful years as manager or superintendent. Complete resumé and references furnished if interested.

W-107, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CONSULTANT: Results, pork, yields, costs, sausage, canning, etc. Practical, rates. Inquiries invited. W-96, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Vast experience in metropolitan New York wholesale markets, chains, pork, provisions and smoked meats. Also experienced specialized equipment for packinghouses. W-112, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

MANAGER-SUPERINTENDENT or salesmanager. Present position: Plant and Salesmanager. Bonded. Will furnish references and background. W-113, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER: Production superintendent. 22 years' experience in all phases. Best references. Available on short notice. Will go anywhere. W-114, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

PACKING PLANT MANAGER: Wanted to take charge of two bed beef kill and sausage plant in excellent midwest city. Our facilities are in excellent condition and we are seriously contemplating material expansion. Applicant must furnish references as to qualifications, ability and character and send complete resume of experience, in what capacities employed, type and size of plants, salary required, family status, phone number etc. All replies confidential. W-99, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### GOOD OPPORTUNITY

FOR A MAN WHO UNDERSTANDS THE MANUFACTURE OF DRY SAUSAGE. MUST KNOW PROCESSING OF DRY SALAMI, GENOA, MORTADELLA AND ALL ITALIAN STYLE SAUSAGE. WRITE OR PHONE

CHAS. HOLLENBACH, INC.  
2653 Ogden Avenue, Chicago 8, Ill.  
Phone LAwndale 1-2500

MECHANICAL ENGINEER: Graduate mechanical engineer with steam, refrigeration and construction experience. Must be able to handle most. Permanent position in growing concern. Good salary. Give age, education and experience in first letter. W-100, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: For an established independent New York processor. Must be thoroughly experienced in all phases of chopping, stuffing, curing and smoking. Good opportunity. Write to Box W-101, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

ENGINEER: Wanted for federal inspected plant in southeast. Must have thorough knowledge of refrigeration and general packinghouse maintenance. Give complete background and salary expected. W-103, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Wanted for small plant. Modern kitchen. Must know his business. HOWARD LATE, THURMONT, MARYLAND, Phone 4531.

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